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YEAST CAKE RECIPE

Soak one Yeast Cake in warm water for $\frac{1}{2}$ hour. Scald one quart of Buttermilk, let cool till luke warm, then add Yeast Cake. Mix this with Corn Meal, spread on a platter about $\frac{1}{4}$ inch thick. Mark off in squares the size of Yeast Cake and let dry till hard.

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BREAD & BISCUITS

NUT BREAD— $2\frac{1}{2}$ cups white flour; $2\frac{1}{2}$ teaspoons baking powder; $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ teaspoon salt; $\frac{3}{4}$ cup nuts; 1 egg beaten light; 1 cup milk.

Sift dry ingredients together 3 or 4 times and add nuts. Add milk to beaten egg and mix with rest. Bake in bread tin 1 hour.

QUICK GRAHAM BREAD— $2\frac{1}{2}$ cups sour milk; 1 egg; $\frac{1}{2}$ cup sugar; butter size of an egg; $\frac{1}{2}$ teaspoon salt; 1 heaping teaspoon soda; $1\frac{1}{2}$ cups white flour.

Add enough graham flour to make a very stiff batter, bake in bread tins 1 hour. Nuts may be added.

DATE BREAD—1 egg; $\frac{1}{2}$ cup sugar; $1\frac{1}{2}$ cups sweet milk; 4 cups flour; 1 teaspoon salt; 2 teaspoons baking powder, 1 pound stoned dates; 1 cup chopped walnuts.

Put in buttered loaf pan. let rise half hour, then bake in moderate oven

DATE BREAD—1 egg; butter size of an egg; 1 cup brown sugar; $1\frac{1}{2}$ cups graham flour; 1 cup white flour; $\frac{1}{2}$ teaspoon soda; 1 cup chopped dates; 1 cup sour milk.

Bake 1 hour in slow oven.

NUT BREAD—2 cups flour; 1 cup brown sugar; 3 teaspoons baking powder; 1 egg beaten; $\frac{1}{2}$ cup finely chopped walnuts.

Mix all together to a stiff batter with milk. Let rise 20 minutes in warming oven and then bake in slow oven.

ORANGE BREAD—Cut in small pieces the peel of 2 oranges. cover with cold water and cook till tender. Add $\frac{1}{4}$ cup sugar; boil till thick and then cool and add 1 egg beaen; $\frac{3}{4}$ cup sugar; 1 cup milk; 1 teaspoon salt; 2 cups flour and 2 teaspoons baking powder. Let raise 15 minutes and bake in moderate oven.

QUICK BREAD—2 cups sour milk; 1 cup sugar; 1 egg; 2 cups graham flour; 1 cup white flour; a little soda and baking powder. Bake in loaf.

RAISIN BREAD—2 cups white flour; 1 cup graham or whole

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wheat flour; $\frac{1}{2}$ cup brown sugar; 1 cup raisins; 2 cups butter-milk; 1 teaspoon baking soda; pinch of salt. Let rise 20 minutes and bake in slow oven.

SHORT BREAD No 1.— $\frac{1}{2}$ cup sugar; 1 cup butter; 2 cups flour little lemon essence.

SHORT BREAD No. 2.— $\frac{3}{4}$ cup butter; 1 cup bar sugar; 3 teaspoons corn starch; 3 cups flour. Cream butter and sugar, add corn starch and flour, knead for a while.

SUCCESS BREAD.—2 cups bran; 1 cup cornflakes; 2 cups of flour; 1 cup cornmeal; $\frac{1}{2}$ cup brown sugar; 1 cup raisins or dates; 2 cups sour milk; 2 teaspoons soda; a little salt. Bake in baking powder cans for 1 hour.

WHITE BREAD.—1 quart potato water saved at noon. Flour enough to make batter. Add one dissolved yeast cake, set aside to rise till late evening then set away to cool. Next morning take 3 tablespoons salt; $2\frac{1}{2}$ quarts hot water; $\frac{1}{2}$ cup sugar. Make batter and add yeast sponge, have flour warm and stiffen sponge then let it rise and knead down. Let rise again and put into pans when it has risen sufficiently, bake 1 hour. The yeast may be kept for 2 or 3 days. This recipe is recommended for Hub City or any new flour.

BAKING POWDER BISCUITS.—1 quart flour; 2 teaspoons baking powder; salt; $\frac{1}{4}$ cup lard; 1 cup cream; make sufficiently moist with milk to work with hands. Roll out quickly and cut and bake in quick oven.

BAKING POWDER BISCUITS.—Stir thoroughly together; 4 cups (1 quart) flour; 2 heaping teaspoons baking powder; $\frac{1}{2}$ teaspoon salt. Rub in 2 tablespoons butter or lard, mix into soft smooth dough using cold sweet milk or water. Roll out on floured board till about $\frac{3}{4}$ inch thick, then cut out and bake in hot oven 10 or 15 minutes.

BUTTERSCOTCH BISCUITS.—2 cups bread flour; 5 level table spoons baking powder; $\frac{1}{2}$ teaspoon salt; 5 tablespoons hard butter; $\frac{3}{4}$ cup milk; $\frac{1}{2}$ cup raisins; cinnamon; brown sugar

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and softened butter. Mix as regular baking powder biscuits. Roll and spread generously with softened butter and brown sugar. Sprinkle evenly with cinnamon and raisins, roll up as a jelly-roll and cut in 1 inch pieces. Place the cut side down on a greased baking pan. Bake for 20 minutes, the oven should not be as hot as for ordinary powder biscuits. This makes about 15 biscuits.

TEA BISCUITS—4 cups flour; $\frac{1}{4}$ teaspoon salt; 3 teaspoons baking powder; 1 egg; 2 tablespoons butter; $2\frac{1}{2}$ cups sweet milk or enough to make soft dough, drop with spoon or flatten out and cut with biscuit cutter.

BUNS & ROLLS

NUT BUNS—When baking buns grease pan well with butter and then cover bottom of pan with brown sugar, place buns on this sugar. When baked, remove from oven, tip upside down and sprinkle with nuts which will stick to the melted sugar or coating on buns.

BUNS— $\frac{3}{4}$ pint milk; $\frac{1}{4}$ pound butter; heat 1 cup sugar; 3 eggs 1 teaspoon salt Fleishman's yeast cake enough flour to make a batter let stand for 2 hours, then mix down stiff, leave for for about 2 hours until light, then put into buns, and let rise again and bake.

COLD STORAGE BUNS—2 tablespoons flour; 1 tablespoon salt 3 tablespoons butter or dripping; 1 small cup of white sugar, scald this with 2 cups of boiling water, stir and let cool.

Soak 1 R. Yeast Cake in $\frac{1}{2}$ cup of warm water, beat 1 egg real light, mix with yeast cake and put in cooled mixture, mix stiff with bread flour, put away to rise in covered vessel, let rise 24 hours, mix and put in muffin tins about size of an egg of dough. This makes about 4 dozen buns. You can put in a cool place and make a dozen at a time. What you don't use keep mixing every six hours. This will keep for 5 or 6 days in a cool place.

4 HOUR BUNS—2 Fleishman's yeast; 2 cups scalded milk cooled; 2 tablespoons sugar; pinch of salt; 2 cups flour; let rise for 1 hour; add $\frac{1}{2}$ cup butter; 2 thirds cup of sugar; 2 eggs; cream together and mix with above, 1 cup raisins; $5\frac{1}{2}$ cups flour.

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Knead well, set to rise till double its bulk then make into buns, let rise and bake. When done top with sugar and water.

GERMAN BUNS—4 cups flour; 1 cup sugar; 1 cup shortening; 1 teaspoon soda; 1 teaspoon baking powder; 1 teaspoon cream-tarter; 1 teaspoon salt; 1 cup sweet milk; 1 egg. Filling for buns 1 egg; $\frac{1}{2}$ cup brown sugar; 1 cup flour; vanilla. If too thick add a little sweet milk.

PENNY PUFFS—2 eggs; $\frac{1}{2}$ cup sugar; 2 tablespoons butter or lard; 1 teaspoon salt; 2 cups water; 1 yeast cake soaked in water. Mix stiff with flour as you would for buns. Knead down a couple of times. Bake in muffin tins.

TEA ROLLS—4 cups scalded milk; 3 tablespoons butter; 2 eggs; 1 tablespoon sugar; 1 teaspoon salt; 1 yeast cake dissolved in $\frac{1}{2}$ cup of lukewarm water. Pour scalded milk over the sugar, salt and butter. When luke warm put in $2\frac{1}{2}$ cups flour and the dissolved yeast and let stand over night. In the morning add 2 eggs, well beaten and enough flour to knead. Allow to rise until double in bulk then form into long narrow rolls. Allow these to rise until they double in bulk then bake 25 min.

THREE DAY BUNS—Soak 1 yeast cake in $1\frac{1}{2}$ cups of luke warm water for 2 hours. Add flour to make soft batter. In morning add 2 cups water; 1 cup sugar; $\frac{1}{2}$ cup lard; $\frac{1}{2}$ teaspoon salt; flour to stiffen. Set aside until night in a cool place, form into buns and put into pans. Bake in morning.

CAKES

ANGEL CAKE—10 egg whites; $1\frac{1}{2}$ cups sugar; 1 cup flour; 1 teaspoon cream tartar; 1 teaspoon vanilla; salt. Sift flour, cream tartar, salt, sugar together. Beat egg whites stiff and fold in dry mixture.

APPLE SAUCE CAKE—1 cup brown sugar; $\frac{3}{4}$ cup butter; 2 eggs; 1 cup raisins; $\frac{1}{4}$ package peel; $1\frac{1}{2}$ cups hot apple sauce; 1 teaspoon cinnamon; $\frac{1}{2}$ teaspoon nutmeg; $2\frac{1}{2}$ cups flour; 2 teaspoons soda dissolved in the hot sauce. Bake in loaf. 3 tablespoons molasses if desired.

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BANANA CAKE— $\frac{1}{2}$ cup brown sugar; $\frac{1}{2}$ cup white sugar; $\frac{1}{2}$ cup butter; $\frac{1}{4}$ cup milk; 1 egg; pinch of salt; 1 cup mashed banana pulp; 2 cups flour; 1 teaspoon soda mixed in banana; 1 teaspoon baking powder sifted with flour.

BRIDE'S CAKE—12 egg whites; 3 cups sugar; 1 small cup butter; 1 cup sweet milk; 4 cups flour; $\frac{1}{2}$ cup cornstarch; 2 teaspoons baking powder; lemon flavour; 1 cup finely cut citron.

COCOA CAKE— $\frac{1}{2}$ cup cocoa in $\frac{1}{4}$ cup hot water; 2 eggs; 1 cup sour milk; 1 teaspoon soda; 2 teaspoons cr. tartar; 1 cup sugar; $\frac{1}{2}$ cup lard or butter; 1 teaspoon salt; vanilla; 2 cups flour.

SPICED FILLED COFFEE CAKE—3 cups sifted flour 4 teaspoons baking powder; 1 teaspoon salt; $\frac{1}{4}$ teaspoon mace or nutmeg; $\frac{1}{4}$ teaspoon cinnamon; $\frac{3}{4}$ cup sugar; $\frac{1}{4}$ cup butter worked in with finger tips, add 2 eggs unbeaten; and 1 cup milk stirred to a smooth dough. Cover with following:- Cream $\frac{1}{4}$ cup butter; $\frac{3}{4}$ cup brown sugar; 3 tablespoons flour, cream together well. Add $\frac{1}{2}$ teaspoon cinnamon; $\frac{1}{8}$ teaspoon salt; spread over top of cake, when cool split and put whipped cream over bottom half.

COFFEE CAKE—2 cups brown sugar; 1 cup butter; 4 eggs; 1 cup molasses; 1 cup strong coffee; 1 teaspoon soda; 2 teaspoons cinnamon; 2 teaspoons cloves; 1 teaspoon grated nutmeg; 4 cups flour.

CHEAP CAKE—1 cup sugar; 1 tablespoon butter; 1 egg; 1 cup cold water; 2 cups flour; 2 teaspoons baking powder; flavour to taste.

CHERRY CAKE (Light Fruit Cake)—1 cup butter; 1 cup sugar; 3 eggs; 1 lb. sultana raisins; $\frac{3}{4}$ cup cocoanut; $3\frac{1}{2}$ cups flour; $\frac{1}{4}$ pound citron peel; $\frac{1}{4}$ pound cherries candied; 1 lemon juice and rind; $\frac{1}{2}$ teaspoon soda; $\frac{1}{2}$ teaspoon cr. tartar; 1 cup milk.

CHOCOLATE NUT CAKE— $\frac{1}{2}$ cup lard; 1 cup sugar; 1 egg; 2 squares chocolate melted; $1\frac{3}{4}$ cups flour; $\frac{1}{4}$ teaspoon salt; 1 teaspoon soda; $\frac{1}{2}$ cup chopped raisins; $\frac{1}{2}$ cup chopped walnut meats; $\frac{1}{2}$ cup sour milk; 1 teaspoon vanilla. Drop by teaspoon on to well greased baking pan. Bake 15 to 20 minutes Will keep a long time (maybe)

CHOCOLATE ROLL—4 eggs; $\frac{1}{2}$ cup white sugar; 2 tablespoons cocoa. Beat yolks of eggs until thick. Gradually add sugar and

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cocoa. Beat whites of eggs until dry and fold in the mixture. Spread on buttered pan and bake. Turn out on damp cloth and cover with another until cool. Spread with whipped cream and roll. May be iced with chocolate butter icing if desired.

CHOCOLATE CAKE—1 cup sugar; 2 eggs; $\frac{1}{2}$ cup sour milk; $1\frac{3}{4}$ cups flour; 3 teaspoons cocoa dissolved in one-third cup boiling water; one-third cup butter; $1\frac{3}{4}$ teaspoons baking powder; one-third teaspoon soda sifted with flour; pinch of salt.

CHOCOLATE CAKE— $\frac{1}{2}$ cup butter; 1 cup sugar; 1 egg; 3 heaping teaspoons cocoa in 1 cup boiling water; add $\frac{1}{4}$ teaspoon of soda; 2 cups flour; 2 teaspoons baking powder; vanilla, salt and a little milk to make a thin batter.

LOAF CHOCOLATE CAKE—1 cup sugar; 1 tablespoon butter; 2 eggs; (white and yolks beaten separately) 1 cup milk 2 cups flour; 2 teaspoons baking powder. Add $\frac{1}{2}$ cake bakers chocolate which has been dissolved in $\frac{1}{2}$ cup of milk.

CHRISTMAS CAKE—1 pound almonds; 9 eggs; 1 pound sugar; 4 pounds sultana raisins; $\frac{1}{4}$ pound glace cherries; 1 teaspoon soda; 1 quart flour; 1 can crushed pineapple; 1 pound butter; 2 pounds dates; 1 pound chopped citron; $\frac{1}{2}$ a nutmeg; 1 teaspoon salt; 1 teaspoon vanilla. Cream butter and sugar, add eggs and beat well to a cream, add flour and floured fruit, drain liquid off pineapple.

CHRISTMAS CAKE—1 pound butter; 1 pound light brown sugar; 10 eggs; 2 pounds currants; 2 pounds raisins; 1 pound shelled almonds; $\frac{1}{2}$ pound glazed cherries; 2 pounds dates; 1 teaspoon each cinnamon, nutmeg, allspice, cloves and salt; 2 teaspoons soda; juice of 1 orange and 1 lemon; 4 cups flour; 1 lb. citron peel. Let stand in tins 24 hours and then bake 3 hours.

CHRISTMAS CAKE—1 pound butter; $\frac{1}{2}$ pound lard; $1\frac{3}{4}$ pound sugar; 10 eggs; 20 cts. mixed peel; 40 cts. almonds 2 tablespoons dark molasses; 4 pounds raisins; 2 pounds dates; 2 nutmegs ground, same ammount of mace; $\frac{1}{2}$ cup brandy; $\frac{1}{2}$ cup cream; 1 teaspoon lemon essence; $1\frac{1}{2}$ teaspoon soda; pinch of salt; flour to stiffen.

CREAM CAKE—2 eggs; 1 cup sugar; 1 cup sweet cream; $1\frac{1}{2}$ or 2 cups flour; $\frac{1}{2}$ teaspoon salt; 2 teaspoons baking powder; 1 teaspoon vanilla,.

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CREAM PUFFS—3 cups boiling water; 1 cup butter; 3 cups flour; 5 or 6 eggs. Boil butter and water together, and stir in the flour while boiling. Let it cool and then add the well beaten eggs. Drop by tablespoons in gem tins and bake 20 minutes in a quick oven. Open on side and fill with whipped flavoured cream.

CREAM PUFFS— $1\frac{1}{2}$ cups flour; 2 thirds cup butter; $\frac{1}{2}$ pint boiling water. Boil water and butter then stir in the flour. Let cool and add 5 eggs (one at a time) beating well all the time. Bake in quick oven about 30 minutes. Fill with sweetened whipped cream when ready to use.

CRUMB CAKE—2 cups flour; 1 cup white sugar; $\frac{1}{2}$ cup butter 1 cup sour milk; 1 cup raisins; 1 cup currants; 1 egg; 1 teaspoon ground cloves; 1 teaspoon soda. Rub together well flour sugar, butter and take 1 cupful out to put on top of cake before putting in oven, then add the remaining ingredients.

CUP CAKES—1 cup sugar; 1 cup butter; 1 cup milk; 4 cups flour; 4 eggs; 3 teaspoons baking powder; flavour.

DAISY CAKE OR READY ICED CAKE— $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup sugar; 3 egg yolks; $\frac{1}{4}$ cup milk; 1 teaspoon vanilla; $\frac{1}{4}$ teaspoon salt; $\frac{7}{8}$ cup flour; mix, put in pan ready for the oven, then mix and put on the following:- 3 egg whites beaten stiff; two-thirds cup sugar; $\frac{1}{8}$ teaspoon salt; $\frac{1}{2}$ teaspoon vanilla; few ground walnuts or shredded cocoanut, put on top. Bake in slow oven.

DATE BARS—Combine 3 well beaten eggs; $\frac{1}{2}$ cup sugar; 2 tablespoons flour; 2 teaspoons baking powder; 1 cup chopped dates; $\frac{1}{4}$ cup nuts. Bake in shallow pan 20 minutes, cut in squares, roll in icing sugar.

DATE LOAF—1 cup chopped dates; 1 teaspoon soda; 1 cup boiling water; 1 tablespoon butter; 1 cup sugar; 1 egg; 2 cups flour; 1 teaspoon baking powder; $\frac{1}{2}$ cup chopped walnuts; 1 teaspoon vanilla. Sprinkle soda on dates, add boiling water and when cool add butter, sugar, beaten egg and other ingredients. Bake in a loaf tin in a moderate oven.

DEVILS CAKE— $\frac{1}{2}$ cup butter; $1\frac{1}{2}$ cups white sugar; 3 well beaten eggs; 2 cups flour; $\frac{1}{2}$ cup sour milk; 2 level teaspoons cocoa dissolved in $\frac{1}{2}$ cup boiling water; 1 teaspoon soda and 1 teaspoon baking powder.

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DOLLY VARDEN CAKE—2 cups sugar; 2 thirds cup butter; 1 cup sweet milk; 3 cups flour; 3 eggs; $\frac{1}{2}$ teaspoon soda; 1 teaspoon cream of tarter; 1 teaspoon lemon extract. Bake $\frac{1}{2}$ in 2 layer tins and to remainder add:- 1 tablespoon molasses; 1 cup chopped raisins; $\frac{1}{2}$ cup currants; 1 teaspoon each cinnamon, cloves, nutmeg. Bake in 2 layer pans. Put all together with icing or jelly.

DOUGH CAKE—1 cup bread sponge; 1 cup flour; $\frac{1}{2}$ cup shortening; 1 cup brown sugar; 1 egg; 1 cup raisins; 1 teaspoon soda $\frac{1}{2}$ cup warm water; $\frac{1}{2}$ teaspoon each cloves, allspice, cinnamon, nutmeg. Bake one hour in bread tins.

DREAM CAKE—cream, $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup brown sugar; add yolks of 2 eggs; 1 cup flour; 1 teaspoon baking powder stir well and spread out on greased tin. The beaten whites of 2 eggs add 1 cup brown sugar; 1 teaspoon vanilla; $\frac{1}{2}$ cup of english walnuts; $\frac{1}{2}$ cup cocoanut. Spread on top of first mixture and bake in moderate oven 30 to 40 minutes.

DUTCH APPLE CAKE—2 cups flour; $\frac{1}{2}$ teaspoon salt; 2 teaspoons baking powder; 2 tablespoons butter; 1 well beaten egg; 1 scant cup milk. Put in shallow pan. Cover with sliced apples, dot with pieces of butter, sprinkle with sugar and cinnamon and bake. Serve with or without cream.

EGGLESS CRUMB CAKE—1 cup brown sugar; 2 tablespoons butter; 1 and 1 third cup flour. Mix with spoon till crumbly Take out $\frac{1}{4}$ cup of crumbs to sprinkle on top of the cake. To the rest of the mixture in the bowl add:- $\frac{1}{4}$ cup flour; 1 teaspoon ground cloves; 1 teaspoon ground cinnamon; 1 teaspoon soda; 1 cup buttermilk, mix well.

EGGLESS CAKE—1 cup brown sugar; $\frac{1}{2}$ cup butter; 1 cup sour milk; 1 cup chopped dates or raisins; 1 teaspoon soda 1 teaspoon mace or any other flavour; flour to make a nice cake dough.

ENGLISH PARKIN—2 cups standard oatmeal; 1 cup flour 1 cup sugar; 1 cup Roger's golden syrup; $\frac{1}{4}$ pound butter; a little salt; 2 eggs; 1 teaspoon soda; 1 teaspoon ginger; warm syrup and butter and add dry ingredients, eggs and enough milk sour or sweet, to make a nice batter for cake. Bake in a slow oven.

FAVORITE RECIPE—1 cup brown sugar; $1\frac{1}{4}$ cups oatmeal 1 cup butter; $1\frac{1}{4}$ cups flour; 1 small teaspoon of soda. Cook 1 lb. dates with $\frac{1}{2}$ cup of sugar. Take out 2-thirds of mixture

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for top, spread the dates between. Bake 40 minutes.

500 CAKE— $1\frac{1}{2}$ cups white sugar; $\frac{1}{2}$ cup butter; 2 eggs; 1 cup sour milk; 1 teaspoon soda; 2 bananas cut fine; $\frac{1}{2}$ cup chopped nuts; $\frac{1}{2}$ pound dates chopped; 2 cups flour; pinch salt. Bake in loaf or large tins.

FRENCH CHOCOLATE CAKE—1 cup sugar; $1\frac{1}{2}$ cups butter; 1 cup milk; 2 cups flour; 1 teaspoon soda dissolved in 1 tablespoon hot water. Mix $\frac{1}{2}$ cup sugar with $\frac{1}{2}$ cup chocolate and enough hot water to dissolve. Add to mixture 3 well beaten egg yolks, and 1 white beaten stiff.

FRUIT CAKE—1 pound butter; 2 pounds raisins; 2 pounds currants; $1\frac{1}{4}$ pounds flour; $\frac{1}{2}$ pound peel; $\frac{1}{2}$ pound blanched almond nuts; $\frac{1}{2}$ pound dates; 1 pound sugar; 2 tablespoons syrup; 1 pound glazed cherries; 3 teaspoons baking powder; 10 eggs; 3 teaspoons vanilla. Bake 3 or 4 hours in a slow oven.

FRUIT CAKE— $\frac{1}{2}$ pound cherries; 1 pound raisins; $\frac{1}{2}$ pound peel; 1 pound nuts; 1 pound dates; 1 pound butter; 2 pounds brown sugar; 8 eggs; 2 cups molasses; 6 cups flour; 2 cups sweet milk; 3 teaspoons cream tartar; 2 teaspoons soda; spices and flavoring.

GINGER CAKE— $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ cup butter; 1 cup molasses; $\frac{1}{2}$ cup hot water; 2 teaspoons soda (level) 1 teaspoon cinnamon $\frac{1}{4}$ teaspoon cloves; $\frac{1}{4}$ teaspoon ginger; $2\frac{1}{2}$ cups flour; 2 eggs well beaten added last.

GOLDEN CORN CAKE— $\frac{3}{4}$ cup cornmeal; $1\frac{1}{4}$ cups flour; 5 teaspoons baking powder; $\frac{1}{2}$ teaspoon salt; 1 cup milk; 1 egg; 1 or 2 teaspoons melted butter. Mix and sift dry ingredients. Add milk and egg well beaten and butter. Bake in shallow buttered pan in hot oven.

GOLDEN RAY CAKE—12 egg yolks (beat 15 minutes) gradually add $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups flour. Sift sugar and flour separately 3 times; 3 teaspoons baking powder; 1 teaspoon lemon extract; 1 cup boiling water added last. Bake 45 to 60 min.

GRAHAM CRACKER CAKE—Roll 24 graham crackers; $\frac{1}{4}$ lb. butter, melt and mix with cracker crumbs, line pan (well buttered) with crumbs, (save $\frac{1}{2}$ cup of crumbs for top) Filling:—3 cups milk; 1 cup sugar; 4 egg yolks; 3 heaping tablespoons cornstarch; vanilla (Boil like custard) Pour over crumbs in pan, cover with 1 can well drained cut pineapple, then beat the

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4 egg whites stiff. Add $\frac{3}{4}$ cup sugar, place over fruit and sprinkle with crumbs. Bake in slow oven to set whites. The fruit may be omitted..

COLD WATER JELLY CAKE—3 eggs, yolks and whites beaten separately; $\frac{3}{4}$ cup white sugar, rolled well; then add sugar and yolks and beat well. 5 tablespoons cold water; 1 cup flour; $\frac{1}{2}$ teaspoon soda; 1 teaspoon cream tarter; salt. Add whites last and beat well.

JELLY ROLL—3 eggs; 5 tablespoons water; 1 cup sugar. Beat well with dover egg beater; $\frac{1}{2}$ teaspoon flavoring; 1 cup flour to which 1 heaped teaspoon of baking powder has been added. spread in shallow pan, bake in moderate oven 20 minutes. Spread with jam and roll at once.

JELLY ROLL—4 eggs, yolks and whites beaten separately; 1 cup white sugar, rolled; 1 cup flour; $\frac{1}{2}$ teaspoon soda; 1 teaspoon cream tarter; salt. Fold in beaten whites last and beat well.

JELLY ROLL—4 eggs well beaten; 1 cup sugar; 1 cup flour; pinch of salt; flavoring; $\frac{1}{2}$ teaspoon baking powder. Bake 20 minutes in shallow pan. Remove from pan on cloth, spread quickly with jam or jelly and roll.

JOHNNIE CAKE— $\frac{1}{2}$ cup sugar; 1 stir. spoon shortening; $\frac{1}{2}$ cup syrup; 1 egg; $1\frac{1}{2}$ cup sour milk or water; 1 teaspoon soda; salt; 2 cups cornmeal; 1 cup flour. Let batter remain thin. Bake in shallow pan.

KING EDWARD CAKE— $\frac{1}{2}$ cup butter; 1 cup brown sugar; 2 eggs; 1 teaspoon cinnamon; $\frac{1}{2}$ teaspoon nutmeg; 1 tablespoon molasses; 1 cup raisins, $\frac{1}{2}$ cup sour milk; 1 teaspoon soda; 2 small cups flour.

JOHNNY CAKE—1 cup sugar; 1 cup sour cream; $1\frac{1}{2}$ cups cornmeal; $1\frac{1}{2}$ cups flour; 2 eggs; salt; 1 teaspoon soda.

LEMON ICE-BOX CAKE—3 eggs; $\frac{1}{4}$ cup sugar; 1 tablespoon cornstarch; $\frac{1}{4}$ cup milk; juice of 1 lemon; grated rind of $\frac{1}{2}$ lemon; $\frac{1}{2}$ cup butter; 1 cup icing sugar; 1 pound lady fingers; whipped cream. Separate eggs, place well beaten yolks in double boiler with granulated sugar, cornstarch and milk, and cook slowly until thick and smooth. Remove from fire. Add juice and grated rind of lemon and let cool. Cream butter with

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icing sugar and add to first mixture; then fold in stiffly beaten egg whites. Line a spring cake form with lady fingers, divided in halves. Pour in filling and place in refrigerator over night to harden. Serve with whipped cream.

MATRIMONIAL CAKE— $1\frac{1}{4}$ cups flour; $1\frac{1}{4}$ cups rolled oats; 1 cup butter; salt; 1 cup brown sugar; 1 teaspoon soda; mix thoroughly. Spread 2 thirds of these crumbs in well buttered pan, cover with dates (boiled) cover with remaining crumbs. Bake 40 minutes. Boil 1 pound dates; $\frac{1}{2}$ cup sugar; water enough to cover.

MOCK ANGEL FOOD—1 cup milk; 1 cup flour; 1 cup sugar; 2 teaspoons baking powder; pinch of salt; 2 egg whites beaten very stiff. Heat milk to boiling point. Sift dry ingredients together several times and stir into hot milk, then fold in whites of the eggs. Flavor to taste.

MOUNTAIN CAKE— $1\frac{1}{2}$ cups butter; 3 cups sugar; 5 cups flour; 1 cup milk; 8 eggs; 3 teaspoons baking powder. Flavor with lemon and nutmeg.

MACAROON CAKE Lower Part— $\frac{1}{2}$ cup butter; 2 thirds cup

fruit sugar; 3 egg yolks; 1 teaspoon vanilla; $\frac{1}{2}$ cup milk; $1\frac{1}{2}$ cups flour; 2 teaspoons baking powder; salt. Beat creamed butter and sugar together, then add eggs well beaten. Sift flour, salt and baking powder together several times and add alternately with the milk. Add vanilla and pour into greased pan.

Top Part— $\frac{1}{2}$ cup fruit sugar; 3 egg whites; 1 cup cocoanut. Beat whites very stiff, gradually beat in sugar. Add cocoanut and spread on top of cake mixture. Bake in slow oven 40 min.

NUT SMACK— $\frac{1}{2}$ cup white sugar; $\frac{1}{2}$ cup butter; 2 egg yolks; $1\frac{1}{2}$ cups flour; 1 teaspoon baking powder; one-third cup milk or enough to make soft spread in shallow pan. Beat 2 whites stiff, add $\frac{1}{2}$ cup brown sugar and $\frac{1}{2}$ cup chopped nuts, spread on top of cake and bake.

1, 2, 3, 4, CAKE (Large Loaf Cake)—1 cup butter; 2 cups sugar; 3 cups flour; 3 teaspoons baking powder; 4 eggs; 1 cup milk. Bake 1 hour.

ORANGE CAKE—1 cup sour cream; 2 eggs; 2 tablespoons butter; 1 small teaspoon soda; $2-2\frac{1}{2}$ cups flour; 1 cup raisins; 1 cup sugar; 2 teaspoons baking powder; 1 orange rind and juice, put rind through meat chopper, also raisins. Save a little of rind for icing. Beat sugar, eggs and melted butter, dissolve soda in sour cream, sift baking powder with flour, add both to first mixture, then add chopped oranges and raisins. Bake in moderate oven 30 to 40 minutes.

PLAIN CAKE—2 eggs well beaten; 1 cup white sugar, beat again; 1 cup thin sweet cream; 1 and one-third cup flour; 3 teaspoons baking powder; pinch of salt; flavoring. Makes 2 layer or 1 loaf. Raisins, nut or cocoa may be added.

PLAIN CAKE—2 eggs; 1 cup sugar (white or brown); two-thirds cup sour cream; one-third cup sour milk or buttermilk; 2 cups flour; $\frac{1}{2}$ teaspoon baking soda; $\frac{1}{2}$ teaspoon salt. Bake in loaf, sprinkle with white sugar before baking or ice after.

PINEAPPLE SQUARES—First mixture; 1 cup flour; 1 tablespoon sugar; 1 tablespoon butter; 1 teaspoon baking powder; $1\frac{1}{2}$ eggs. Beat 3 eggs together and take half. Over first mixture pour 1 can crushed pineapple.

Second mixture; 2 cups cocoanut; 1 tablespoon butter; 2 cups sugar; $1\frac{1}{2}$ eggs. Spread on top of pineapple and bake in a slow oven.

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POOR MAN'S CAKE—1 cup brown sugar; 2 tablespoons lard or butter; 3 tablespoons molasses; $\frac{1}{2}$ teaspoon cinnamon; $\frac{1}{2}$ teaspoon cloves; salt; $\frac{1}{2}$ teaspoon soda; 1 cup sour milk; $\frac{3}{4}$ cup raisins; $2\frac{1}{2}$ cups flour.

PRINCE OF WALES CAKE— $\frac{3}{4}$ cup of white sugar; $\frac{1}{2}$ cup of butter; 2 eggs; 2 tablespoons black strap; $\frac{3}{4}$ cup buttermilk; 1 cup raisins, chopped; 2 cups flour; 1 large teaspoon soda, dissolved in boiling water; a little salt; $\frac{1}{4}$ teaspoon nutmeg; $\frac{1}{2}$ teaspoon cinnamon.

Filling—1 egg, beaten; $\frac{1}{2}$ cup brown sugar; $\frac{1}{2}$ cup cold water; 1 heaping teaspoon corn starch, boil until thick, flavor with vanilla and cool. Ice with boiled icing of white or brown sugar, brown preferred.

PRUNE CAKE—1 cup brown sugar; $\frac{3}{4}$ cup butter; 3 eggs; 3 tablespoons sour cream; 1 teaspoon soda; 2 cups flour, sifted twice; 1 cup cooked chopped prunes. Bake in 3 layers and use this filling; 1 cup sugar; 2 eggs; $\frac{1}{2}$ cup sour cream; 1 cup; prunes (cooked and chopped); 3 tablespoons butter. Cook in double boiler till thick.

QUICK SOUR CREAM CAKES—1 cup sugar; 2 eggs; 1 cup sour cream; $1\frac{3}{4}$ cups flour; $\frac{1}{2}$ teaspoon soda; 2 teaspoons baking powder; 1 teaspoon vanilla or lemon; $\frac{1}{2}$ teaspoon nutmeg. Bake in muffin tins about 15 minutes. Makes 18 cakes.

RENASKA GRAND CAKE—2 cups brown sugar; 1 egg; 1 cup butter; 2 cups sour milk; 1 teaspoon cinnamon and cloves; 1 teaspoon soda dissolved in warm water; 1 teaspoon vanilla; 1 cup walnuts, chopped; 1 cup raisins; $2\frac{1}{2}$ cups flour. Add a little molasses to darken.

SNOWBALL CAKE— $\frac{1}{2}$ cup shortening; 1 cup sugar; $\frac{1}{2}$ cup milk; 2 cups flour; 1 teaspoon cream tartar; $\frac{1}{2}$ teaspoon baking soda; 4 egg whites. Cream butter and sugar well, add milk. Sift together flour, cream tartar and soda, add gradually to other mixture. Lastly fold in egg whites. Bake in moderate oven for 30 minutes.

SOFT MOLASSES CAKE— $\frac{1}{2}$ cup brown sugar; 2 tablespoons shortening; 1 egg; $\frac{1}{2}$ cup molasses; $\frac{1}{2}$ cup sour milk; $1\frac{1}{2}$ tablespoons soda; $\frac{1}{2}$ teaspoon ginger; 1 teaspoon cinnamon.

SOUR CREAM CAKE—Break 2 eggs into a cup, fill with thick sour cream and 4 or 5 dessert spoonfuls besides; 1 cup sugar; 1 level teaspoon soda and salt. Pour into a dish, beat well. Add $1\frac{1}{2}$ cups flour, add any kind of flavoring, nutmeg, walnuts or vanilla.

SOUR CREAM CAKE—1 cup thick sour cream; 1 cup brown sugar; $1\frac{1}{2}$ cups flour; 2 eggs; 1 teaspoon soda; 1 teaspoon cinnamon; 1 teaspoon nutmeg; salt; 1 cup raisins and nuts, mixed.

SOUR MILK LOAF—3 cups sifted flour; 1 cup sugar; 1 cup of raisins; $\frac{1}{2}$ teaspoon salt; 2 teaspoons baking powder; $\frac{1}{2}$ teaspoon soda; sour milk to make a soft dough. Spread with butter when served.

SPANISH BUN—3 eggs; $1\frac{1}{2}$ cups sugar; 1 cup butter; 2 cups sweet milk; 2 cups flour; 3 teaspoons baking powder; $\frac{1}{2}$ tablespoon each of allspice, cinnamon and nutmeg.

DELICATE SPICE CAKE—Two-third cup melted butter; two-third cup sugar; two-third cup molasses; 1 cup milk; 1 egg; 1 teaspoon vinegar; 1 teaspoon mixed spice; $2\frac{1}{2}$ cups flour; 2 teaspoons baking powder.

SPICE CAKE— $1\frac{1}{2}$ cups brown sugar; $1\frac{1}{2}$ tablespoons lard; 2

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eggs (save one white); 1 cup sour milk; 2 cups pastry flour; 1 teaspoon soda; 1 teaspoon baking powder; $\frac{1}{4}$ teaspoon salt; 1 teaspoon cinnamon; $\frac{1}{4}$ teaspoon cloves; $\frac{1}{4}$ teaspoon allspice; 1 teaspoon vanilla. Mix and bake in loaf or loaves. For frosting and filling, stir together the egg white saved from the cake, three tablespoons cold water, half a cup brown sugar and half a cup of white sugar. Cook over hot water, beating constantly with egg beater, until it hangs to beater in points. Add half a teaspoon of vanilla and spread.

SPONGE CAKE—5 eggs; 1 cup sugar; 1 cup flour; beat eggs and sugar 15 minutes, using dover egg beater, then stir (do not heat) the sifted flour in. Put in greased pan, place in moderate oven and bake for $\frac{1}{2}$ hour.

WALNUT CAKE—Beat together, 1 cup sugar; $\frac{1}{2}$ cup butter; 2 cups flour; $\frac{1}{2}$ cup milk; 1 heaping teaspoon baking powder; 2 eggs; 1 cup nuts; 1 cup raisins; 1 teaspoon salt. Bake in 1 loaf.

WHITE CAKE—1 cup sugar; one-third cup butter; 2 eggs, beat well together; add 1 cup sweet milk; 2 teaspoons baking powder; 2 cups flour; 1 teaspoon vanilla. Bake 15 minutes.

SMALL CAKES

BOSTON DROPS— $\frac{3}{4}$ cup butter; two-third cup sugar; 2 eggs (unbeaten); $\frac{1}{2}$ teaspoon salt; 1 teaspoon vanilla; $1\frac{1}{2}$ cups flour. Cream butter and sugar, add 1 egg at a time, beat well, add salt and flavor, flour last. Drop with teaspoon in buttered pan, bake quickly.

OATMEAL WAFERS—1 cup sugar; 1 cup butter; $\frac{1}{2}$ cup sour milk; $\frac{1}{4}$ teaspoon cinnamon and nutmeg; one-third cup walnuts (chopped fine); 1 teaspoon soda; 4 cups oatmeal; 2 cups flour. Roll thin, cut in squares and bake in quick oven.

BROWNIES—1 cup sugar; 1 beaten egg; 3 squares bitter chocolate; $\frac{1}{4}$ cup butter; $\frac{1}{2}$ cup flour; pinch baking powder; $\frac{1}{4}$ pound chopped nuts. Bake in shallow pan, when done, cut in squares.

BUTTER BUDS—1 cup shortening; 1 cup brown sugar; 2 eggs (beaten); $\frac{1}{4}$ teaspoon salt; $2\frac{1}{2}$ cups flour; 1 teaspoon baking powder; 2 teaspoons vanilla; add $\frac{1}{2}$ cup flour if necessary. Roll in ball and press down with fork. X

COCOANUT SQUARES—1 cup flour; $\frac{1}{2}$ cup butter. Rub to crumbs. Press into pan, and bake until brown. Remove from oven and spread with raspberry jam. Cover with following:—3 egg whites beaten stiff, add $\frac{1}{2}$ cup white sugar; 1 level teaspoon baking powder; little salt and vanilla and $2\frac{1}{2}$ cups coconut. Bake 20 minutes

CORNMEAL GEMS—1 to 2 cups cornmeal; 1 cup flour; 3 teaspoons baking powder; 1 tablespoon sugar; 1 tablespoon melted butter; 1 to 2 teaspoons salt; 3 to 4 cups milk; 1 egg. Mix and bake as muffins.

CURLY PETERS—1 cup brown sugar; 1 cup chopped raisins; $\frac{1}{2}$ teaspoon salt; $\frac{1}{2}$ teaspoon cassie; $\frac{1}{2}$ teaspoon nutmeg; two-thirds cup sour milk; 1 teaspoon soda; flour to make stiff. Drop in muffin tins.

FRUIT BARS—3 eggs; 1 cup sugar; 1 cup flour; 1 cup raisins; $\frac{1}{2}$ cup chopped dates; $\frac{1}{2}$ cup chopped nuts; 1 teaspoon vanilla; $\frac{1}{8}$ teaspoon salt; 1 teaspoon baking powder. Beat the eggs, add other ingredients, pour into shallow pan lined with wax paper. Bake 30 minutes.

FUDGE BAR— $1\frac{1}{2}$ cups flour; $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter; $1\frac{1}{2}$ cups sweet milk; 2 eggs; 1 teaspoon vanilla; 2 tablespoons

chocolate or cocoa; $1\frac{1}{2}$ teaspoons cream tartar; 1 teaspoon soda; Bake in 2 layers and fill with date filling.

GEM GEMS—1 cup butter; 1 cup brown sugar; 2 eggs; $1\frac{1}{4}$ teaspoons vanilla; 6 tablespoons syrup; 1 teaspoon soda; flour to roll. Roll thin, cut and bake. While warm put together with gooseberry jam.

JAM JAMS—2 eggs; 1 cup brown sugar; 1 cup shortening; 6 tablespoons syrup; 2 teaspoons soda; 1 teaspoon lemon or vanilla; flour to roll thin. Cut and bake. While warm put together with jam or dates.

MAID OF HONOR TARTS— $\frac{1}{2}$ cup butter, or Crisco; 2 unbeaten egg; $\frac{3}{4}$ cup white sugar; 2 cups flour; 2 teaspoons baking powder. Beat shortening and eggs to a cream, then add sugar and beat until smooth. Add flour and baking powder. Roll small balls, put in greased muffin tins. Press hole in centre of each and fill with jam or date filling. Bake in quick oven.

MOTHER'S FRUIT GEMS—1 cup brown sugar; 2 eggs; $\frac{1}{2}$ cup shortening; $\frac{1}{4}$ teaspoon cream tartar; 1 teaspoon soda; 1 cup buttermilk; few ground raisins, currants and walnuts; enough flour to make fairly stiff. (about $1\frac{3}{4}$ cups)

OATMEAL JAM JAMS (Eggless)—2 cups flour; 2 cups rolled oats; 1 cup dripping; 1 cup sugar; $\frac{1}{2}$ teaspoon salt; $\frac{1}{2}$ teaspoon cinnamon; 1 teaspoon soda; sour milk. Rub all the ingredients together with the exception of the soda, which should be dissolved in enough sour milk to hold other ingredients together. Roll thin. Have ready 1 pound dates cooked soft with 1 cup sugar and a little water. Cut cake into shapes and put a spoonful of dates on top, then put another cake on top and press edges firmly together, and bake in hot oven.

OATMEAL MACAROONS—2 eggs; 1 tablespoon butter $\frac{3}{4}$ cup white sugar; 2 cups rolled oats; $\frac{1}{2}$ cup flour; 2 teaspoon baking powder; $\frac{3}{4}$ cup finely chopped dates; $\frac{1}{4}$ cup walnuts.

RECEPTION WAFERS—3 cups corn flakes; 1 cup cocoanut; 1 cup chopped walnuts; whites 3 eggs, beaten stiff; 1 cup white sugar, beaten into the whites of eggs; 1 teaspoon vanilla.

WALNUT SLICE—1 cup flour; $\frac{1}{2}$ cup butter; mix. roll and bake. Take $1\frac{1}{4}$ cups brown sugar; 2 eggs; $\frac{1}{2}$ cup cocoanut; 1 cup walnuts; 2 tablespoons flour; $\frac{1}{2}$ teaspoon baking powder. Spread on top and bake in slow oven.

COOKIES

GRANDMA'S COOKIES—1 pint dark syrup or molasses; 1 lb. dark brown sugar; 1 cup lard; $\frac{1}{2}$ cup water; 1 heaping teaspoon soda; 1 teaspoon each of cloves and cinnamon; 1 teaspoon salt; $\frac{1}{2}$ teaspoon pepper. Heat all together. Flour enough to stiffen. Roll thin.

FRUIT COOKIES—2 cups sugar; 1 cup butter; 2 eggs; 2 teaspoons soda; 4 tablespoons sour milk; $\frac{1}{2}$ teaspoon each cinnamon, cloves, allspice, nutmeg; 1 cup raisins cut fine; 1 cup chopped nuts; pinch of salt; flour to stiffen. Roll and bake.

HONEY COOKIES—2 cups honey; 1 cup sugar; 3 eggs; 3 teaspoons soda; 1 cup chopped nuts; (almonds) 1 cup chopped citron; 1 teaspoon cloves; 1 teaspoon nutmeg; 1 teaspoon cinnamon; pinch of salt; flour to stiffen. Shape in rolls about 1 inch in diameter, cut off 1 inch slices and bake

BUTTER SCOTCH COOKIES—2 cups brown sugar; 1 cup butter; 2 eggs; 1 teaspoon soda; 1 cup nuts; 1 teaspoon vanilla; 1 teaspoon cream tartar; flour: mix well. Shape into loaf and let stand over night, slice next morning and bake. Ice with: 10 level tablespoons sugar; 1 teaspoon cornstarch; 3 tablespoons cold water. Boil 2 minutes, then beat 2 egg whites stiff and add to rest, also $\frac{1}{2}$ teaspoon vanilla.

BAKERS' GINGER SNAPS—1 cup molasses; 1 cup sugar; $\frac{1}{2}$ cup lard; 1 egg; 1 teaspoon salt; 1 teaspoon soda; pinch of pepper (good); a little ginger. Stir in all the flour you can with a spoon. Pinch off pieces the size of a plum and and roll in hands. Put in tins so as not to touch. Bake in moderate oven.

BUTTER SCOTCH COOKIES—2 cups brown sugar; 1 cup butter; 2 eggs; 1 teaspoon soda; 1 teaspoon cream tartar; 1 teaspoon vanilla; 3 or 4 cups flour; 1 cup walnut meats cut fine. Mix well, shape in round long roll. let stand in cool place over night, slice and bake.

CARMEL COOKIES—2 eggs; 2 cups brown sugar; $\frac{1}{2}$ cup butter; 1 teaspoon soda; 1 teaspoon cream tartar; $3\frac{1}{2}$ cups flour; 1 cup raisins or dates. Mix on board and then form into 2 rolls. Cover and let stand over night. Next morning, slice and bake in hot oven.

DATE AND NUT COOKIES— $1\frac{1}{2}$ cups brown sugar; 2 eggs; vanilla; 3 tablespoons butter; $\frac{3}{4}$ cup nuts; 1 cup dates (chopped) flour to stiffen; $1\frac{1}{2}$ teaspoons baking powder. Spread about $\frac{1}{4}$ inch thick in well buttered pan.

FRUIT COOKIES— $1\frac{1}{2}$ cups sugar; cup butter; 3 eggs; 1 cup chopped raisins; 1 teaspoon allspice; 1 teaspoon cinnamon; 1 teaspoon nutmeg; 2 teaspoons baking powder; flour to roll out. Add nuts if preferred.

FRUIT COOKIES— $\frac{3}{4}$ cup butter; $1\frac{1}{2}$ cups brown sugar; 2 eggs; 1 cup chopped raisins; 1 cup chopped walnuts; 1 cup chopped dates; 1 teaspoon vanilla; $\frac{1}{2}$ teaspoon nutmeg; 1 teaspoon cinnamon; 2 cups flour; $\frac{1}{2}$ teaspoon baking powder; $\frac{1}{2}$ teaspoon soda; 2 tablespoons milk or water. Drop in pans and bake.

GINGER SNAPS—1 cup sugar; $1\frac{1}{2}$ cups syrup; 3 eggs; 2 teaspoons soda; $1\frac{1}{2}$ teaspoons ginger; salt; 1 cup butter; 1 cup sour milk; flour enough to roll.

GINGER SNAPS— $1\frac{1}{2}$ cups sugar; 1 cup molasses; 3 eggs; 1 teaspoon lemon; 2 cups flour; 1 teaspoon cream tartar; 2 teaspoons soda; 2 teaspoons ginger. Let rise for 2 hours and thicken to roll.

GINGER SNAPS WITHOUT EGGS "Like we buy"—1 cup molasses; 1 cup sugar; 1 cup shortening; 1 teaspoon soda (heaping) 1 teaspoon ginger; (level) 1 teaspoon salt; $\frac{1}{2}$ cup boiling water; flour to stiffen. Do not roll out, pinch off pieces size of marbles and roll with the hands. Place about 1 inch apart in pan and bake in moderate oven until right shade is obtained.

Note on ginger snaps—If ginger snap dough be mixed at night and left standing in a cool place till morning, it can be handled far more easily, and with far less flour than in the usual way. Moreover, it utilizes the first oven heat. Ground ginger may be omitted, and finely chopped preserved ginger used instead.

GRAHAM COOKIES—1 cup brown sugar; 1 cup lard and butter mixed; 2 cups graham flour or fine oatmeal; 1 small teaspoon soda; $\frac{1}{2}$ teaspoon cream tartar; pinch of salt; $\frac{1}{2}$ cup sweet milk. Roll very thin and bake in hot oven. While hot put together with dates or caramel icing.

HERMIT COOKIES— $1\frac{1}{2}$ cups sugar; 1 cup butter; 1 cup raisins; 3 eggs; 1 teaspoon soda dissolved in 1 tablespoon sour milk; add flour. Cut cookies as soft as you can handle.

ICE-BOX COOKIES— $\frac{1}{2}$ pound butter; $\frac{1}{2}$ cup brown sugar; or white; $\frac{1}{2}$ teaspoon vanilla; $2\frac{1}{2}$ cups flour; $\frac{1}{2}$ teaspoon soda; 1 egg. Leave over night till set.

OATMEAL COOKIES—2 cups flour; 2 cups oatmeal; 1 cup

sugar; 1 cup butter; 1 teaspoon soda; 1 teaspoon cinnamon; pinch of salt; buttermilk to roll. Cut and bake. Filling; 1 cup dates; $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ cup water, boil till thick, when cool put between cookies.

OATMEAL COOKIES—2 cups rolled oats; 2 cups flour; $1\frac{1}{2}$ cups brown sugar; 1 cup shortening; $\frac{1}{2}$ teaspoon soda in $\frac{1}{2}$ cup warm water.

QUEEN ANNE— $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup flour; $\frac{1}{4}$ cup rice flour; $\frac{1}{4}$ cup corn starch; $\frac{1}{4}$ cup sugar. Roll and cut. Bake to golden brown.

RAISIN— $\frac{1}{2}$ cup shortening; 1 cup sugar; 2 cups flour; 1 cup raisins; 2 eggs; 1 teaspoon baking powder; $\frac{1}{4}$ teaspoon salt; 1 tablespoon milk; $\frac{1}{2}$ teaspoon vanilla. Roll and cut, bake to a golden brown.

OVER-NIGHT—1 cup shortening; 2 cups brown sugar; $\frac{1}{2}$ teaspoon salt; 1 teaspoon soda; 1 teaspoon cream tartar; 1 teaspoon vanilla; 1 cup chopped nuts; 2 eggs; $3\frac{1}{2}$ cups flour.

Cream shortening and sugar, add eggs, beat well, sift flour, salt and soda, add nuts with dry ingredients. Roll in a waxed paper and let stand over night, then slice and bake in moderate oven.

ROCK—1 cup butter; $1\frac{1}{2}$ cups brown sugar; 1 cup chopped nuts; 1 cup raisins; $2\frac{1}{2}$ cups flour; 3 eggs; 1 teaspoon cinnamon; 1 teaspoon soda, dissolved in a little hot water; pinch of salt. Drop from spoon and bake.

SOUR CREAM—For each cup of thick sour cream, use $\frac{1}{2}$ teaspoon salt; and 1 teaspoon soda; 1 cup sugar; flavoring; flour for a soft dough. Roll cut and bake in fairly hot oven.

SOUR CREAM LEMON—2 cups sugar; 1 cup lard; 1 cup sour cream or tablespoon butter and 1 cup sour milk; 1 teaspoon of soda; salt; 2 eggs; 4 cups flour; lemon flavor; 2 teaspoon baking powder.

VANILLA COOKIES—1 cup butter; 1 cup sugar; 1 egg; 2 teaspoons baking powder; $\frac{1}{2}$ cup milk; vanilla; flour enough to make stiff to roll without trouble. Roll thin and bake in a quick oven.

CANNING

FRUITS AND VEGETABLES

CANNED BEANS—String beans and cut slant, let come to boil

in mild salt water, drain, boil till almost done in very mild salt water to which a few tablespoons vinegar has been added. seal hot.

CANNED CORN—10 cups corn; $\frac{1}{2}$ cup salt; 1 cup sugar; enough water to boil, boil 2 hours. Seal hot.

CANNED CORN—Cut corn off cob and put in sealer, add 1 teaspoon of salt and enough boiling water to fill sealer within an inch and a half or so from the top. Boil 3 or 4 hours.

CANNED CORN—11 cups corn; 1 cup sugar; 1 cup salt; 1 cup water, cook 20 minutes. When you are going to use corn par-boil in two waters. Drain and add milk, butter and pepper.

GREEN PEAS—Wash the pods and dry thoroughly, shell the peas and pack into sealers. Seal tight and boil 3 hours for quart sealers. It is important that water does not get into the jars.

CANNING SASKATOON BERRIES—Cover washed berries in clear water, then for 14 cups water take 10 cups sugar and bring to a boil. Fill scalded sealer with fruit and finish cooking in canning rack in boiler. Do not fill sealers too full and do not screw tops on too tight until cooked then seal while hot. Will keep for years.

PRESERVING MEATS—When prepared to can meat put the frying pans on the stove and with plenty of HEAT, sear the beef well on both sides and packed in the jars, sterilize as usual. When opened and re-heated with onions or tomato sauce this makes a very tasty dish.

PICKLE FOR CORNING BEEF—4 pounds coarse salt; 8 quarts water; 2 pounds brown sugar; 1 ounce saltpetre. Stir till dissolved, boil and skim. Let cool before pouring over meat. Turn meat every day for a week. During the summer this may be boiled with an addition of a cup of salt and sugar. A plate or flat stone should be used to keep the meat beneath the pickle.

Apply the above recipe to each 100 pounds of meat. Repeat the application 3 times for hams and shoulders, and twice for bacon, rubbing in well. The meat should be cured in 3 weeks.

DRINKS

CHOKE-CHERRIES— $\frac{3}{4}$ crock of choke-cherries, washed and clean, mash the berries, then cover with vinegar, let stand 3 days. Stir once in a while, then strain. Take 1 cup sugar to 1

cup of juice and boil 15 minutes, strain and bottle tight. Use 2 tablespoons of syrup to a glass of water.

DANDELION WINE—5 quarts dandelion flowers; 2 gallons of boiling water. Let stand over night, in morning strain and add 4 pounds sugar; 6 lemons. Boil 1 hour, strain into stone jar, let stand 2 or 3 weeks. Strain again and bottle.

LEMONADE SYRUP—Grated rind of 5 lemons; juice of 10 lemons, mix, let stand 12 hours. Make syrup of 4 pounds sugar and 2 cups water. Just let it boil about 1 minute, let cool and strain into lemon juice. Bottle and keep in cool place, will keep a long time. To a glass of water add from 1 to 2 tablespoons juice.

ORANGEADE—6 oranges; 2 ounces citric acid; 4 pounds white sugar; 3 pints boiling water. Grate rind of oranges, squeeze juice out, add acid, sugar and water, cover and let stand 3 days, strain and bottle for use.

SUMMER DRINK—1 cup sugar; 1 lemon (juice); 2 oranges (juice); 1 egg (well beaten); cold water. Beat egg with juices.

CANDY

CREAM ROLL—Melt butter, $\frac{1}{2}$ thick from the end of a pound of butter. Add 2 cups of sugar; 1 cup of milk, boil until a firm ball forms in cold water. Add 1 cup of dates and cook until dates are soft, add 1 cup of chopped nuts; pinch of salt; vanilla. Pour on a damp cloth and roll up in a long row, set aside until cold.

MOLASSES CANDY—1 quart corn syrup; 1 pound white sugar; 1 tablespoon vinegar; 1 tablespoon butter; $\frac{1}{2}$ teaspoon vanilla. Boil until it crystals, beat well, add vanilla, pour in buttered pan, when cool cut in squares

CHOCOLATE FUDGE— $1\frac{1}{2}$ cups white sugar; $\frac{1}{2}$ cup brown sugar; 1 cup cream; small piece butter; chocolate or cocoa to suit taste. Boil till it hardens in water. Remove from fire and beat until creamy, pour in buttered pan and cut in squares when cool. Nuts or cocoanut may be added.

CHRISTMAS CANDY—3 cups light brown sugar; 1 tablespoon butter; 1 cup milk; 1 or $1\frac{1}{2}$ cups nuts; flavor with vanilla. Cook sugar, butter and milk until it will thread. Take from fire, add flavoring, nuts, and beat as you would fudge. Pour into buttered pans, cool and cut.

DIVINITY FUDGE— $2\frac{1}{2}$ cups white sugar; $\frac{1}{2}$ cup corn syrup;

$\frac{1}{2}$ cup water; 1 cup broken walnuts; whites of 2 eggs. Mix sugar, syrup and water, boil until when dropped in cold water mixture will form a firm ball. Beat eggs stiff, pour $\frac{1}{2}$ boiling mixture over eggs, beating constantly, return remaining $\frac{1}{2}$ mixture to stove and boil until when dropped in water it forms a hard ball. Remove from stove and pour slowly into first half, beating constantly, add walnuts and a little vanilla. Pour in buttered pans and cut in squares or drop teaspoon-fuls on a buttered plate.

FUDGE— $1\frac{1}{2}$ cups sugar; $\frac{3}{4}$ cup milk; 2 teaspoons butter; $\frac{1}{2}$ cup chocolate; $\frac{1}{2}$ teaspoon vanilla. Boil together until it forms a soft ball in cold water. Remove and beat until thick, put on a greased plate.

MAPLE CREAM CANDY—1 cup granulated sugar; 1 cup of brown sugar; $\frac{1}{2}$ cup milk; 1 tablespoon butter; 1 pinch salt; 1 teaspoon vanilla. Boil sugar, milk, butter and pinch of salt until it forms a soft ball when dropped into cold water. Remove from fire, add vanilla and beat until stiff enough to pour into a buttered pan. If desired chopped nuts may be added when it is almost done.

MARSHMALLOW CANDY—2 tablespoons gelatine; 2 cups white sugar; salt; flavor to taste. Soak the gelatine in 8 tablespoons cold water. Heat the sugar in $\frac{1}{2}$ cup water until dissolved, add gelatine to syrup and bring to a boil, take from stove and let cool, then add salt and flavoring, beat with egg beater till it gets stiff. Dust granite pan with icing sugar, pour candy in, let it cool until it will not stick to the fingers, then turn on to powdered paper and cut in cubes and roll in browned grated cocoanut.

MEXICAN CANDY—5 cups granulated sugar; 1 cup syrup; 4 egg whites; 1 teaspoon flavor. Boil until it threads well, put in the beaten whites, drop on wax paper or put on buttered tins and cut in squares.

POPCORN BALLS OR PUFFED RICE—one-third cup molasses; 1 teaspoon vanilla; 1 cup sugar; one-third cup boiling water 1 tablespoon vinegar; one-sixth teaspoon cream tartar; 1 tablespoon melted butter; very small pinch of soda. Put the molasses, sugar, water and vinegar in the kettle. Put the kettle on the stove where the candy will boil. When candy begins to boil add cream tartar. When it makes a hard ball dropped in water add butter, soda and vanilla, then pour the hot candy over the corn. Then put butter on hands so it won't stick, and roll around a bit to form a ball.

PULLED TAFFY—2 cups sugar 1 cup water; 1 tablespoon vinegar; 1 teaspoon cream tartar; butter size of a walnut. Boil 20 minutes or until it hardens in water. Put in greased shallow dish and flavor with vanilla or lemon. Pull when cool enough.

SEA FOAM CANDY—2 cups white sugar; 1 cup brown sugar; 1 cup water; 3 teaspoons vinegar; or juice of $\frac{1}{2}$ lemon; Boil until it forms hard balls. Then stir into beaten stiff egg whites, stir until it begins to set. Add 1 teaspoon vanilla and 1 cup broken nuts and drop on buttered plate in rough shape.

DOUGHNUTS

DOUGHNUTS—1 cup sugar; 2 eggs; 2 teaspoons melted butter; two-thirds cup sweet milk; 2 teaspoons (heaping) baking powder flour to roll. Flavor with spice or lemon.

POTATO DOUGHNUTS— $1\frac{1}{2}$ cups sugar; $1\frac{1}{2}$ cups sweet milk; 2 eggs; 1 cup hot mashed potatoes; 2 tablespoons butter; $2\frac{1}{2}$ teaspoons baking powder; nutmeg or allspice flavor.

SOUR MILK DOUGHNUTS—1 cup sour milk; $\frac{1}{2}$ cup sugar; 1 egg; $2\frac{1}{2}$ cups flour; 1 teaspoon soda; 1 teaspoon salt; $\frac{1}{2}$ teaspoon nutmeg; 1 tablespoon melted shortening.

TEA DOUGHNUTS—2 eggs; 6 tablespoons sugar; $\frac{1}{2}$ teaspoon salt; nutmeg; 2 tablespoons melted butter; 6 tablespoons milk; 2 cups flour; 3 teaspoons baking powder. Fry in deep fat.

ICINGS

ALMOND ICING—Blanche 1 pound of almonds; and put them through food chopper twice. Add $1\frac{1}{2}$ cups bar sugar; whites of 2 eggs; a little almond flavoring and a little vanilla.

CAKE ICING— $1\frac{1}{2}$ cups brown sugar; not quite $\frac{1}{4}$ cup boiling water; Boil till it threads. Beat the white of 1 egg stiff, and beat the sugar into the egg not the egg into the sugar. Be sure cake is cold when the icing is put on.

CAKE ICING—1 cupful or more of brown sugar according to size of cake; and 1 or 2 tablespoons of thick sweet or sour cream. The sugar must be perfectly pulverized so there will be no lumps. Beat well and spread on cake. Make about the same stiffness you would icing sugar.

HOT WEATHER ICING—1 cup brown sugar; 1 tablespoon flour 2 tablespoons sweet cream; vanilla. Cream all together and spread on cold cake.

CARMEL ICING—1 cup brown sugar; 1 cup sour cream; 1 cup walnuts (chopped) Cook sugar and cream together till it forms a soft ball in cold water. Beat in nuts and beat until cool.

MOCHA CAKE FROSTING— 2 tablespoons cocoa; one-third cup butter; $\frac{1}{2}$ teaspoon vanilla; 1 cup icing sugar; 2 tablespoons black coffee. Cream butter; add sugar, vanilla and cocoa. Add coffee to make the right consistency and spread.

QUICK CAKE ICING—1 cup white sugar; 1 egg white; 1 tart apple. Beat 10 to 15 minutes. Nuts may be added.

SEVEN MINUTE ICING— $\frac{3}{4}$ cup castor sugar; 1 egg white; $\frac{1}{4}$ teaspoon cream tartar 3 tablespoons cold water. Mix all together in double boiler and boil 7 minutes. Beat while cooking.

JAM-JELLY-MARMALADE

MARSHMALLOW WHIP—1 package lemon jello; Put in shallow pan so it is $\frac{1}{2}$ inch thick (after boiling water is added) Cut in dices. Drain 1 can pineapple. Add to this 10 cents worth of marshmallow cut in small pieces. Beat $1\frac{1}{2}$ cups sweet cream stiff and gradually mix all.

MARMALADE—1 quart raspberries; 1 quart currants; 2 oranges cut fine; 1 lemon; 1 lb. seeded raisins; 4 pounds sugar. Boil 1 hour.

ICE CREAM—1 quart milk; 1 pint sweet cream; 1 scant cup sugar; 6 eggs, beat whites very stiff; flavor. Pour in freezer or else in large tin pan, set out in snow, cover. Stir occasionally.

CALIFORNIA JIM JAM—1 quart raspberries; 1 quart currants; 2 oranges cut fine (rind and pulp) 1 lemon (cut up $\frac{1}{2}$ rind) 1 pound seeded raisins; 4 pounds sugar. Boil $\frac{3}{4}$ hour. Keep stirring.

PRUNE WHIP—1 cup stewed prunes; (remove pits) add $\frac{1}{2}$ cup sugar. Beat 3 egg whites very dry, add to prunes and whip about 20 minutes. Serve with whipped cream.

RHUBARB CONSERVE—9 cups cut rhubarb; 12 cups sugar; 6 oranges; (cut rind fine) 2 lemons; $\frac{1}{2}$ pound almonds. Boil 1 hour, add the lemon juice just before removing from fire.

AMBER MARMALADE—Mince up 2 oranges, 2 lemons and a grape fruit. To every cup of fruit add 3 cups of water and leave stand over night. In the morning, boil for 15 minutes.

Leave stand till next morning. Add 1 cup of sugar to 1 cup of fruit and boil for $\frac{3}{4}$ hour or more.

APRICOT MARMALADE—1 basket apricots; 6 oranges 3 lemons peel only; 1 can pineapple, put all through food chopper, then take 1 cup of sugar to 1 cup of fruit. Dried apricots may be used if soaked over night. Boil for 1 hour.

CARROT MARMALADE—5 cups grated carrots; 2 lemons, juice and grated rind; 3 cups sugar; 2 oranges, juice and grated rind. Wash and scrape carrots, grate, and add sugar, grated lemon and orange rind, and juice. Let stand over night. In the morning boil slowly stirring frequently until thick, and seal.

DRY FRUIT JAM—2 pounds dried peaches, or any other fruit Soak over night with 10 cups water. Boil till tender. Add 10 cups sugar. Boil $\frac{1}{2}$ hour. Makes 14 pounds jam.

GRAPE JAM—Squeeze skins of grapes. Put pulp on to boil in very little water. Boil till soft and then squeeze out seeds. Then add skins and as much stewed apples as grapes. Sugar the same and about one-third more. Boil together about 2 hrs.

GRAPE JELLY—4 cups juice; $7\frac{1}{2}$ cups sugar; $\frac{1}{2}$ cup bottled fruit pectin. Steam about 3 pounds fully ripe grapes and crush thoroughly. Add $\frac{1}{2}$ cup water, bring to a boil, cover and simmer 10 minutes. Place fruit in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large saucepan and mix. Bring to a boil over hot fire and at once add bottled fruit pectin, stir constantly until jellied.

ORANGE MARMALADE—1 large orange; 1 large lemon; 1 grapefruit; put through foodchopper, then add 12 cups cold water. Let stand over night and then boil 2 hours. Add 10 cups sugar and boil 20 minutes.

PEAR MARMALADE—8 pounds pears; 8 pounds white sugar; $\frac{1}{2}$ pound crystalized ginger; juice of 6 lemons. Chop pears and ginger, add sugar and boil 2 hours.

PLUM CONSERVE—1 basket plums; juice and grated rind of 3 oranges; two-thirds their weight in sugar; $\frac{1}{2}$ pound shelled almonds. Pit the plums, add the sugar, grated rind and juice and let stand over night. Boil slowly 45 minutes, stirring frequently. Add almonds blanched and cut lengthwise in pieces and boil slowly 10 minutes longer. This may be made with almonds.

SASKATOON BERRY JAM—4 bowls rhubarb; 5 bowls berries;

$\frac{3}{4}$ bowl of sugar for each bowl of fruit. Boil rhubarb in a little water first and then add berries. Bring to a boil then add sugar and boil for some time.

GREEN TOMATO MARMALADE—4 pounds green tomatoes 3 lemons; 4 pounds sugar; $\frac{1}{2}$ pound walnuts. Wash and chop tomatoes fine, add sugar and let stand over night. Cut lemons fine and add when tomatoes are put on to boil. Cook until thick. Add broken walnuts 5 minutes before removing from fire. Pour into hot sterilized jars and seal.

MISCELLANEOUS

FURNITURE POLISH— $\frac{1}{4}$ pint of boiled linseed oil; 1 tablespoon of vinegar.

FLY TOX—1 gallon coal oil; $\frac{1}{2}$ pound Pyrethrum powder; 3 oz. methol salicylate. Shake well.

HOW TO KEEP WELL—Don't sleep in a draught. Don't go to bed with cold feet. Don't stand over hot air registers. Don't eat what you do not need, just to save it. Don't try to get cool too quickly after exercising. Don't sleep in a room without ventilation of some kind. Don't stuff a cold, lest you should be next obliged to starve a fever. Don't sit in a damp or chilly room without a fire. Don't try to get along without flannel underclothing in winter.

CORN CURE—30 grains of Salicylic acid dissolved in $\frac{1}{2}$ oz. salicylated collodion. Paint corn or callus (not normal skin) once daily for a week or ten days, it will soften. Keep well corked.

COUGH CURE—Equal parts of rum and honey. Mix well. Take 1 teaspoon 3 times a day.

PINEX COUGH MEDICINE—2 cups granulated sugar; 1 cup water. Make a syrup of these, then add a bottle of Pinex. Pinex may be got at any drug store.

HELPFUL HINTS—If you have the taste of French Weed in your milk or butter, try and eat a little bit of onion before and you can't taste the French Weed. If you have the taste of French Weed in your cream, put 3 or 4 pieces of raw potatoes in your churn and it will take the taste of the weed out of your butter.

RHEUMATISM CURE—8 ounce bottle full of lemon juice; 3 tablespoons Epsom salts. Take a teaspoonful 2 or 3 times a day

EGG PICKLE—Slack a piece of lime (size of an egg). Let stand over night. Next morning take 1 cup of that lime and add 1 cup barrel salt. Over this pour 12 quarts of boiling water. Next morning skim off crust; take all the clear water and put it in a stone crock. Put in as many fresh eggs as water will cover. Will keep a year.

MEATS

BEEF LOAF—1½ pounds chopped beef; 1 pound salt or fresh pork; (chopped) ½ cup cracker crumbs; 2 well beaten eggs; salt; pepper; onions. Mold into loaf, cover with 1 cup water. Bake until water has evaporated.

BEEF LOAF—3 pounds beef; 3 rolled soda crackers; 1 beaten egg; pepper and salt to taste; ½ cup milk; an onion may be added if desired. Shape in loaf in baking dish. Sprinkle with crumbs and baste often.

CANNED MEAT—Cut meat into pieces just small enough to pack into sealers. Pack pretty tight, and place a little fat on top. To a quart sealer add 1 tablespoon of salt. Place in boiler and boil 3 hours, then seal tight.

CHILE CON CARNE—1½ pounds ground beef; 1 quart tomatoes; macaroni to suit taste; 4 onions; 1 red or green pepper cut fine; 1 tablespoon vinegar. Fry meat in butter and season. Cook macaroni soft and drain. Cook tomatoes, onions, peppers, vinegar and season, mix all.

CHILLI CON CARNE—2 pounds brown beans; 2 pounds hamburger; 3 or 4 good sized onions; 1 can of tomato sauce; a little red pepper; 1 teaspoon chilli powder; ½ pound kidney suet; Put suet in pan, then add onions and fry a little. Then add hamburger and cook. Soak beans over night and cook. Add to other ingredients. Season to taste.

EGGS IN WHITE SAUCE—6 hard boiled eggs; peel and cover with white sauce to which finely cut parsley has been added.

A NEW WAY TO SERVE EGGS—Put 1 teaspoon of cream in muffin tins and break eggs in it. Put pepper and salt and grated cheese on top and cook for a few minutes in oven.

FOWL DRESSING—Grind liver, gizzard and heart. Fry in butter, season with pepper and salt. Soak 3 slices white bread in water or milk, drain and mix with fried liver etc. Add 1 egg, sage and salt and pepper. Fill into fowl.

ITALIAN HASH—2 small green peppers; 1 bunch of celery; 1 small onion chopped and browned in 2 tablespoons butter; 1 pound ground beef added until it browns. Add 1 can tomatoes and let simmer for 1 hour. Pour over cooked macaroni or rice.

MOCK DUCK—1 slice beef well pounded. Make dressing of white bread, 2 eggs; pepper; salt and a little sage. Add raisins if you wish. Spread over steak thickly. Roll and tie with string. Pin ends together with tooth picks or skewers. Bake. Veal breast may be filled the same way.

OMELET EGG—6 eggs; separate the whites and yolks. Beat the yolks with 6 tablespoons sweet milk. Add salt and pepper. Beat the whites until stiff then mix with yolk mixture. Put in frying pan with melted butter, let cook slowly. When done cut in squares.

POLISH STEW—2 pounds ground beef; 1 cup uncooked rice; 4 onions cut fine; 1 red or green pepper cut fine; 1 egg; salt and pepper. Mix thoroughly, shape into balls about half size of an egg and drop in boiling water. Cover with boiling water. Boil 30 minutes and then add 1 can of tomatoes. Dumplings may be added.

SPARE RIBS AND SAUER KRAUT—2 pounds of spare ribs put in kettle with cold water. Heat slowly to boiling point. Skim carefully and add, 1 can of saur kraut, season with pepper and very little salt. Cook slowly for $1\frac{1}{2}$ hours. Serve with mashed potatoes and corn bread.

MINCE MEAT

MINCE MEAT—3 quarts of chopped meat; 2 boxes of raisins; 2 boxes currants; 7 quarts of chopped apples; $\frac{1}{2}$ pound suet; 1 tablespoon salt; 1 tablespoon cassia; 1 teaspoon pepper $1\frac{1}{2}$ quarts sugar; 1 pint vinegar and a little hot water. Boil 10 minutes.

MINCE MEAT—4 cups chopped cooked meat; 2 cups of chopped suet; 9 cups apples; 5 cups brown sugar; 3 cups raisins; 1 cup finely chopped raisins; $\frac{1}{2}$ cup vinegar; juice of 2 lemons and 2 oranges; $\frac{1}{4}$ pound of mixed peel; 2 tablespoons lemon extract; 1 teaspoon each cassia, cloves, allspice; $\frac{1}{2}$ teaspoon nutmeg; liquid in which the meat was cooked, to moisten. Simmer for $1\frac{1}{2}$ hours. Seal while hot for future use.

GREEN TOMATO MINCE MEAT—1 gallon green tomatoes; $1\frac{1}{2}$

pounds brown sugar; $\frac{3}{4}$ pound seeded raisins; $\frac{1}{2}$ pound beef suet (chopped) 4 tablespoons vinegar; 1 tablespoon salt; 1 tablespoon cinnamon; $\frac{1}{4}$ teaspoon each of cloves, nutmeg; 1 quart of chopped apples; 1 orange. Put tomatoes through food chopper, drain, cover with cold water and boil for 5 minutes. Drain thoroughly, add juice of lemon and other ingredients. Cook slowly for $\frac{1}{2}$ hour. Pack while hot in jars and sterilize for 20 minutes.

GREEN TOMATO MINCE MEAT—8 quarts of green tomatoes; 2 tablespoons salt; 2 tablespoons cloves; 2 tablespoons cinnamon; 2 tablespoons allspice; 2 pounds currants; 2 pounds raisins; 4 quarts finely chopped apples; (do not peel) 6 pounds brown sugar; $\frac{1}{2}$ pound suet or butter; juice of 2 oranges or 2 lemons. Boil slowly 3 hours.

GREEN TOMATO MINCE MEAT—1 pk. green tomatoes; peeled and cut in slices; boil and then drain $\frac{3}{4}$ pk. apples peeled and cut fine; 4 pounds sugar; 2 pounds raisins; 1 cup vinegar 1 cup wine or any other fruit juice; 1 teaspoon cloves; 1 teaspoon cinnamon; 1 teaspoon nutmeg. Boil 3 hours. Seal hot.

MUFFINS

BRAN DROPS OR MUFFINS—3 cups bran; 1 cup white flour; 4 level teaspoons baking powder; pinch of salt; 1 egg; one-third cup of sugar; 2 tablespoons molasses; 2 cups sweet milk; 1 layer dates cut fine; 1 cup raisins. Mix well and bake in muffin tins 20 minutes.

MUFFINS— $\frac{1}{2}$ cup butter; 2 tablespoons sugar; 1 egg; 1 cup sweet milk; 2 teaspoons soda; 2 teaspoons cream tartar; flour.

MUFFINS—2 cups flour; 4 teaspoons baking powder; $\frac{1}{2}$ teaspoon salt; 2 tablespoons sugar; 1 egg; $\frac{3}{4}$ cup milk. Sift flour, salt, baking powder and sugar. Beat egg, add milk and stir into flour mixture. Add melted butter. Bake in muffin tins.

BRAN MUFFINS— $1\frac{1}{2}$ cups sour milk; 2 tablespoons shortening melted; $\frac{1}{2}$ cup brown sugar; 2 eggs; little salt; $1\frac{1}{2}$ cups flour; 1 cup bran; 1 teaspoon baking powder; (small) 1 teaspoon baking soda; $\frac{1}{2}$ cup chopped dates.

BRAN MUFFINS— $\frac{3}{4}$ cup bran; $1\frac{3}{4}$ cups flour; 2 tablespoons sugar; 5 teaspoons baking powder; 4 tablespoons molasses; $\frac{1}{2}$ teaspoon salt; 1 egg well beaten; 1 cup milk; 4 tablespoons melted butter. Sift dry ingredients together and add milk, egg and molasses which have been mixed together. Stir well and add

melted butter, then pour into greased muffin tins and bake in hot oven of 400 degrees Fahrenheit for 25 minutes.

GINGER MUFFINS— $\frac{1}{4}$ cup sugar; $\frac{1}{2}$ cup molasses; $\frac{1}{2}$ cup butter; 1 teaspoon soda in $\frac{1}{2}$ cup boiling water; 1 egg; $1\frac{1}{2}$ cups flour; $\frac{1}{2}$ teaspoon salt; $\frac{1}{2}$ teaspoon ginger; $\frac{1}{2}$ teaspoon cinnamon. Bake in muffin tins.

WAFFLES—Sift together 1 pint of flour; 2 teaspoons baking powder; 1 tablespoon cornmeal; $\frac{1}{2}$ teaspoon salt; 1 tablespoon sugar. Mix well with 2 egg well beaten; 1 cup sweet milk; 1 tablespoon butter. Make into smooth batter and bake.

PIES

BUTTER SCOTCH PIE— $\frac{3}{4}$ cup brown sugar; 1 cup milk; 2 eggs; (save whites for top) 1 heaping tablespoon cornstarch; 1 tablespoon butter. Pour in baked crust. Beat whites with 2 teaspoons sugar and put over top. Set in oven to brown.

BREAD CRUMB CRUST PIE— $\frac{1}{4}$ cup butter; $\frac{1}{4}$ cup sugar; $1\frac{1}{2}$ cups sifted bread crumbs; $\frac{1}{2}$ teaspoon cinnamon. Rub all together and pat into pie tin, reserving a few crumbs to sprinkle on top. This can be filled with any favorite boiled filling, but is delicious with butterscotch filling. Bake crust slightly before filling.

BUTTER SCOTCH PIE—1 cup dark brown sugar; $1\frac{1}{2}$ tablespoons flour; 1 tablespoon butter; 2 eggs (whites for frosting) 1 cup sweet milk. Cook in double boiler and put in baked crust.

BUTTER SCOTCH PIE OR TART FILLING—4 tablespoons butter; $\frac{3}{4}$ cup brown sugar; 2 cups milk; $\frac{1}{2}$ cup flour; $\frac{1}{2}$ teaspoon salt; 2 eggs; $\frac{1}{2}$ cup walnut meats. Melt butter, sugar to caramel add milk and salt, beat in eggs, thicken with flour and let boil add meats. Use whites of eggs for top, or whip cream. enough for 2 pies or 18 tarts.

BUTTERSCOTCH PIE FILLING—Yolks of 2 eggs; 1 cup brown sugar; 2 cups milk; 1 teaspoon vanilla; small piece of butter pinch of salt; 2 tablespoons flour.

CUSTARD PIE—Beat 3 eggs with a scant $\frac{1}{2}$ cup sugar; grate in a little nutmeg; add $\frac{1}{2}$ teaspoon salt and $1\frac{1}{2}$ cups sweet milk; Pour in raw crust.

CUSTARD FOR BANANA PIE—1 cup milk; 1 heaping tablespoon cornstarch; $\frac{1}{2}$ cup sugar; beaten yolks of 2 eggs. Just before removing from fire slice bananas in baked shell, cover

with custard. Beat whites with 1 teaspoon of sugar and spread over top. Set in oven to brown.

FLAPPER PIE—14 honey graham waffles rolled fine; $1\frac{1}{2}$ cups sugar; $\frac{1}{2}$ cup melted butter; 1 teaspoon cinnamon. Mix all together and remove $\frac{1}{2}$ of mixture for top of pie, using balance to line the bottom of tin. Add filling as follows:— 2 cups milk; 2 egg yolks; 2 tablespoons cornstarch; $\frac{1}{4}$ tablespoon sugar; 1 teaspoon vanilla. Cook till thick and spread while hot. Then beat 2 egg whites stiff and beat in 3 tablespoons sugar. Spread over top the remainder of crumbs and bake in slow oven.

LEMON PIE FILLING— 2 egg yolks; 3 tablespoons flour; $\frac{3}{4}$ cup sugar; juice of 1 lemon; 2 cups boiling water. Be careful not to burn. Use the egg whites for frosting.

LEMON SPONGE PIE—1 cup granulated sugar; 1 tablespoon butter; 2 eggs; 2 tablespoons flour; 1 cup milk; 1 lemon juice and rind. Cream butter and sugar, add well beaten egg yolks, sift in the flour, add milk, lemon juice and grated rind. Lastly fold in well beaten egg whites. Turn into pie crust and bake slowly.

MOCK CHERRY PIE—2 cups white sugar; 1 cup raisins; 2 cups cranberries (cut); 1 cup water; 2 tablespoons flour; 2 teaspoons vanilla. Cook in pie.

ORANGE PIE—Juice of 1 orange; juice of 1 lemon; 1 small cup sugar; 3 tablespoons melted butter; 2 eggs. Mix all, put in pie shell and cook all together.

ORANGE PIE OR TART FILLING—1 cup sugar; $\frac{1}{2}$ cup flour $\frac{1}{4}$ teaspoon salt; grated rind of 1 orange; 1 cup orange juice; juice of $\frac{1}{2}$ lemon; 2 tablespoon butter; 3 egg yolks, whites for top. Mix sugar, flour, salt and rind. Add juice and cook in double boiler 10 minutes, stirring often. Add butter, eggs and cook 2 minutes. Finish like lemon pie or tarts.

PINEAPPLE PIE—Mix $\frac{1}{2}$ cup sugar; pinch of salt and 2 teaspoons cornstarch together. Slowly add $1\frac{1}{2}$ cups hot milk. Cook in double boiler till thick (about 40 minutes) pour over 3 egg yolks. Return to double boiler and cook 3 minutes. Cool and add 1 cup strained crushed pineapple and $\frac{1}{2}$ teaspoon vanilla. Pour into baked crust and put frosting of egg white on top and brown in hot oven.

PUMPKIN PIE—Boil pumpkin, and allow 1 cup of pumpkin for each pie. Take 2 eggs, or 1 egg and 1 tablespoon flour; vanilla; spice as desired; $\frac{3}{4}$ cup sugar; $1\frac{1}{4}$ cups milk. Mix this

filling and pour into unbaked crust.

QUICK RHUBARB PIE—Stew rhubarb with sugar. Thicken with yolks of 2 eggs, save the whites for frosting. Fill a baked crust and put on frosting. Put in oven to brown.

RAISIN PIE FILLING—1 cup raisins; 1 cup sugar; 1 cup milk; $\frac{1}{4}$ teaspoon cinnamon; $\frac{1}{4}$ teaspoon nutmeg; 1 tablespoon vinegar; 1 egg.

SOUR CREAM PIE—1 cup each of sour cream, sugar and raisins; 1 egg; $\frac{1}{2}$ teaspoon salt; $\frac{1}{2}$ teaspoon cinnamon; $\frac{1}{2}$ teaspoon nutmeg; pinch of cloves. Mix well. Bake with upper and lower crusts.

PICKLES

PICKLED BEANS—Wash and cut 2 quarts beans in small pieces. Boil in salted water till tender, strain and mix with the following: $\frac{1}{4}$ cup mustard; $\frac{1}{4}$ cup flour; 2 cups brown sugar; 1 pint vinegar; $\frac{3}{4}$ teaspoon celery seed; $1\frac{1}{2}$ teaspoons tumeric. Take $\frac{1}{2}$ the vinegar, sugar and (celery seed in sack) boil. Mix the balance, sugar, vinegar, flour, mustard and any spices desired. Mix together and boil a few minutes.

PICKLED BEANS—1 peck of butter beans; prepare and cook as for table use. 3 pounds of granulated sugar; $\frac{1}{2}$ teacup of mustard; 1 teacup of flour 1 tablespoon tumeric; 2 tablespoons celery seed; 3 pints of cider vinegar; salt to taste. Cook until thick and pour over beans. Drain beans dry before putting sauce on.

RED BEET PICKLE—1 quart of cooked beets; (chopped) 1 quart of raw cabbage; $\frac{1}{2}$ cup ground horse-radish; 1 tablespoon salt; 1 cup sugar; 2 cups vinegar or enough to cover. Boil vinegar and sugar. When cooled pour over pickles.

BEET PICKLE—1 quart chopped cabbage (uncooked); 1 quart chopped cooked beets; $1\frac{1}{2}$ cups brown sugar; 1 tablespoon salt 1 teaspoon pepper; 2 cups grated horse-radish. Cover with cold vinegar and seal.

CANNED TOMATO PICKLE—1 can tomatoes; $1\frac{1}{2}$ cups strong vinegar; 1 cup hot water; $\frac{1}{2}$ cup currants; $\frac{1}{2}$ cup raisins; as many onions as you wish; 1 teaspoon pepper; 2 teaspoons salt. Boil till tender and then add $\frac{3}{4}$ cup sugar.

CARROT PICKLE—Boil carrots until tender with a little salt in the water. To 1 pound of carrots allow $\frac{1}{2}$ pound sugar. 1

tablespoon ginger; a little cloves and a stick of cinnamon. Cover the carrots with equal parts of vinegar and water. Add other ingredients and simmer 4 hours.

CELERY SAUCE—20 ripe tomatoes; 6 onions; 6 heads of celery 3 ripe peppers; 4 tablespoons salt; 15 tablespoons sugar; 5 cups vinegar; chop vegetables fine and boil till thick.

CELERY SAUCE (For roasted or boiled fowl) Cut all but the heart stalks of a bunch of celery into very small pieces and boil in salted water until tender, dropping in a few blades of mace towards the end and having most of liquid absorbed. Melt $1\frac{1}{2}$ tablespoons of butter in small saucepan and blend in $1\frac{1}{2}$ tablespoons flour. Stir in slowly 1 cup cream or top milk, and stir until it thickens. Season with salt and pepper and a few gratings of nutmeg. Mix with celery and serve with fowl.

CHILLI SAUCE—2 cans, or 1 dozen ripe tomatoes; 4 onions chopped; 5 large apples; 2 cups vinegar; 1 cup sugar; 4 teaspoons salt; $1\frac{1}{2}$ teaspoons cloves; 2 teaspoons cinnamon; 4 teaspoons ginger; $\frac{1}{2}$ teaspoon red pepper. Boil 2 hours.

SWEET CHILLI SAUCE—30 choice red tomatoes; 6 peaches; 6 pears; 6 onions; 3 red peppers, hot; 1 quart vinegar; 2 tablespoons salt; 2 oz. whole spice; 4 cups brown sugar. Put through chopper and boil until thick.

CHILLI SAUCE—2 quarts ripe tomatoes; 4 large onions; 6 small peppers; 1 cup sugar; $2\frac{1}{2}$ cups vinegar; 2 teaspoons salt; 1 teaspoon allspice; 1 teaspoon cloves; 1 teaspoon cinnamon; 1 teaspoon ginger; 1 teaspoon nutmeg. Boil 1 hour, seal hot.

CHILLI SAUCE—9 large ripe tomatoes; 2 onions; $\frac{1}{2}$ cup brown sugar 1 cup vinegar; 1 tablespoon salt; 1 teaspoon each of allspice; cinnamon; cloves and mustard. Chop onions, green peppers. Add tomatoes cut up, sugar and boil till thick. Add remainder and boil 5 minutes.

CHOW-CHOW—2 quarts small green tomatoes; 12 small cucumbers; 3 red peppers; 1 cauliflower; 2 sticks celery; 1 pint small onions; 2 quarts string beans. Cut in small pieces, cover with salt and let stand for 24 hours, then drain. Into 1 gallon of vinegar put $\frac{1}{4}$ pound mustard seed; 2 oz. tumeric; $\frac{1}{2}$ oz. each of allspice, cloves, salt, pepper and $\frac{1}{2}$ cup of grated horseradish. Heat vinegar and spices to boiling point. Add vegetables and cook slowly for 3 hours.

CHOW-CHOW—1 large cabbage; equal amount of green tom-

atoes; $\frac{1}{2}$ dozen large onions; all chopped fine. 4 cups brown sugar; 1 pint vinegar; small handful salt; 1 teaspoon each red and black pepper, allspice, cloves, cinnamon. Put all together and cook until cabbage is tender.

CORN SALAD—12 ears sweet corn; 1 teaspoon pepper; 1 cabbage; (chopped fine) Boil 20 minutes, add $\frac{1}{2}$ pound mustard and stir while boiling. 1 quart vinegar; a little onion; 1 cup sugar; 1 tablespoon salt.

CORN RELISH—12 large ears of corn; 1 quart onions; 1 quart cucumbers; 1 quart ripe tomatoes; chop vegetables fine. 1 quart sugar; 1 quart vinegar; 4 green peppers; tablespoon celery seed; 1 tablespoon mustard; 1 teaspoon tumeric; salt to taste. Cook for 1 hour and seal while hot.

CORN RELISH—12 ears of corn; (cut off cob) 1 small head of cabbage; 1 head of celery; 2 tablespoons mustard; 2 cups vinegar; $2\frac{1}{2}$ cups sugar; $\frac{1}{2}$ teaspoon tumeric; pepper and salt to taste. Boil till tender.

CUCUMBER PICKLE—12 large cukes; 6 onions. Peel, slice, sprinkle with salt, let stand over night, drain, put in kettle, cover with weakened vinegar and boil till tender. Add 2 cups brown sugar; 1 tablespoon mustard; $\frac{1}{2}$ teaspoon tumeric powder; 2 cups flour. Mix above in cold water and stir into hot pickles.

CUCUMBER AND CAULIFLOWER PICKLE—Peel and cut in squares 3 quarts of cucumbers and let stand over night in salted water. About same amount of cauliflower and scald $4\frac{1}{2}$ cups white sugar; $\frac{1}{2}$ cup mustard; 1 cup flour; 1 tablespoon tumeric; 2 tablespoons celery seed; 3 pints of vinegar, if vinegar is strong use part water; salt to taste. Cook until thick and pour over vegetables.

CUCUMBER PICKLE—Soak small cucumbers in salted water over night. In the morning, pack the cucumbers in jars, put fresh brine on and seal.

DILL PICKLES—3 cups vinegar; 10 cups water; $\frac{3}{4}$ cup salt boil. Fill sealers with clean cucumbers. Add as much dill as you like. Cover with hot liquid and seal. Do not cut the cucumbers.

DILL PICKLES—Wash cucumbers and pack in sealers. Do not cut cucumbers. Put in dill to suit taste. 3 cups vinegar; 10 cups water; $\frac{3}{4}$ cup salt. Seal hot or cold.

DILL PICKLES—2 quarts vinegar; 5 cups water; $1\frac{1}{2}$ cups salt; Boil and let cool. Fill can with cucumbers and piece of dill, then seal.

QT. PICKLE OR DUTCH PICKLES—1 quart carrots; 1 quart cabbage; 1 quart cucumbers; 1 quart tomatoes; 1 quart onions; $\frac{1}{2}$ cup salt; enough water to cover. Boil above for 10-15 minutes and drain. Then add $\frac{1}{4}$ teaspoon red pepper. **Dressing:** 8 tablespoons mustard; 3 cups white sugar; 1 teaspoon tumeric 1 cup flour; 1 qt. good vinegar; pt. water. Mix. in vinegar.

FRENCH PICKLES—2 quarts cucumbers; 1 quart onions; 1 small head of cabbage; 1 small head of cauliflower; 2 bunches of celery. Green peppers may be added if desired. Cut all in small pieces, but do not chop finely. Sprinkle with salt, let stand 2 hours, then drain. Scald in equal parts vinegar and water and then remove from this. Make a paste of 2 cups sugar; 5 tablespoons mustard; 1 cup flour; $\frac{1}{2}$ gallon vinegar. Boil until it comes to a paste and then pour over pickles.

GREEN TOMATO CHUTNEY—7 pounds green tomatoes, cut in thick slices; 6 large onions, chopped; 4 oz. ground mustard; $\frac{1}{2}$ oz. pepper; 1 oz. salt; 1 oz. cloves; 1 oz. allspice; allow $\frac{1}{2}$ pound of brown sugar to every quart of vinegar and enough vinegar to cover. Boil gently for about 3 hours, or until the chutney is smooth and clear.

MUSTARD PICKLES—1 bowl of celery; 2 bowls of cauliflower 2 bowls of cucumbers; 2 bowls onions. **DRESSING**:- 2 cups sugar; 2 tablespoons mustard seed; 1 tablespoon celery seed; 1 tablespoon tumeric powder; $2\frac{1}{2}$ tablespoons ground mustard; $2\frac{1}{2}$ cups vinegar; $1\frac{1}{2}$ cups water; 1 cup flour. Boil till it comes to a paste, and pour over vegetables which have been put through food chopper, and let stand in a sprinkling of salt for a couple of hours. Then drain and put on stove and let come to a boil, but do not cook too much.

MIXED PICKLES—Take equal parts of cabbage and green tomatoes, chopped fine; pour salted water on them and let stand all night. Then drain, squeezing out all the water. Add chopped onions, red and black pepper and spices to taste. Put into porcelain kettle with vinegar to cover. Add a pint of sugar. Cook 1 hour. Seal in sealers while hot.

MUSTARD BEAN PICKLE—1 pk. beans, cut and cooked till tender, making dressing of:- 2 pints vinegar; 1 pint water; 2 pounds brown sugar; $\frac{1}{2}$ cup melted butter; (more if desired) $1\frac{1}{2}$ cups flour; $\frac{1}{2}$ teaspoon tumeric powder; 1 teaspoon celery

seed. Mix flour and mustard to a smooth paste with a little vinegar. Then add the rest, cook till thick, pour over beans. Mix and seal hot.

PICKLED EGGS—6 hard boiled eggs, shelled; Pour the vinegar of a sealer of pickled beets over them. Let stand over night. When you are ready to use them, cut in halves. They are a lovely pink.

PICKLES (Uncooked pepper hash)—1 large head of cabbage, chopped fine; 6 large sweet red peppers, cut fine; onions (to suit taste) cut fine. Be sure to remove seeds from peppers. Mix. Make brine of $\frac{1}{2}$ cup salt and enough cold water to cover. Let stand over night, next morning drain. Cut onions and mix with cabbage and peppers, then add 1 tablespoon white mustard seed; $\frac{1}{2}$ tablespoon celery seed; 1 quart best cider vinegar; 1 pint sugar. Mix thoroughly and put in sealers. Do not cook.

QUICK RELISH—1 pound cranberries; 2 oranges. Grind quickly and add sugar to suit taste. Do not boil. Serve with meats.

RELISH—1 quart ground cucumbers; 2 quarts onions; 2 large cauliflower; 4 green peppers. Grind all together, cover with boiling water and boil. 6 cups sugar; 1 cup flour; $\frac{1}{4}$ cup mustard; 1 oz. tumeric; 1 oz. celery seed; 2 quarts vinegar; 1 quart water. Mix. Next morning drain and add to boiling liquid and spices. Seal as soon as it comes to a boil.

RHUBARB RELISH—1 quart rhubarb; 1 quart onions; 4 cups brown sugar; 1 tablespoon salt; 1 teaspoon each of the following, cloves, cinnamon and allspice.

SLIPPERY PICKLES—Peel ripe cucumbers. Cut in slices after removing seeds. Put in stone dish, sprinkle with salt and put on a weight over night. Drain next morning. Boil 1 cup vinegar; 1 cup sugar; a few cloves (in a cloth); 5 or 6 whole allspice; stick cinnamon. Put in enough cucumbers to boil until transparent. Seal hot.

SWISS CHARD PICKLE—Cut and put into layers with enough onions to flavor, and sprinkle with salt. Let stand 1 hour and then drain. Add vinegar to cover; 4 cups white sugar; 2 tablespoons celery seed; 3 tablespoons mustard seed. Cook till tender. Thicken with $\frac{1}{2}$ cup cornstarch; 2 tablespoons mustard; 3 teaspoons tumeric powder; 1 tablespoon curry powder. This should make 4 or 5 quarts.

23 RAW MUSTARD PICKLES—1 cabbage, chopped; 2 quarts onions; $\frac{1}{2}$ peck of cucumbers, chopped; 1 cauliflower; 2 heads celery, chopped fine; place in crock. Add 1 cup salt; . Let stand until morning. Drain and pour on this hot liquid. Leave stand awhile before bottling. Mix 2 cups sugar; 1 cup flour; 6 tablespoons mustard; 2 tablespoons tumeric; 3 quarts vinegar.

TOMATO BUTTER—10 lbs ripe tomatoes; 5 lbs. brown sugar; Cook this liquid and pour over pickles. 1 tablespoon cloves; 1 tablespoon cinnamon; 1 tablespoon allspice; 1 pint cider vinegar. Boil gently till smooth, about 3 hrs.

TOMATO RELISH—2 cans tomatoes; 6 large apples; 2 cups sugar; 1 pint of vinegar; pickling spices to suit taste. Put apples through mincer and boil all together.

WINTER SALAD—6 or 8 green tomatoes; 1 head cabbage; 6 large onions; 2 heads celery; 3 red peppers. Chop fine and put in preserving kettle and nearly cover with white wine vinegar. Boil 15 minutes and add 2 lbs. sugar; 2 tablespoons salt; 1 cup flour; 1 tablespoon tumeric; 2 tablespoons mustard, mixed with a small quantity of water. Boil for 10 minutes, bottle

PUDDINGS

SUET PUDDING— $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ cup sour milk; 1 teaspoon soda; 1 egg; salt; $\frac{1}{2}$ tumbler cut suet, raisins or cherries, mix quite stiff with flour, steam or bake.

PUDDING SAUCE—2 tablespoons butter; 2 tablespoons flour; $\frac{1}{2}$ cup sugar (brown or white). Mix well in sauce pan, add boiling water gradually until the right consistency. Flavor with vanilla, lemon or wine.

APPLE CRISP—1 quart sliced apples; 1 teaspoon cinnamon; $\frac{1}{2}$ cup water; $\frac{3}{4}$ cup sugar; $\frac{1}{2}$ cup flour; 6 tablespoons butter. Peel and slice apples thin, fill casserole with sliced apples, water and cinnamon. Blend the rest of the ingredients until crumbly. Sprinkle this mixture over the top of the apples and bake uncovered in hot oven for 1 hour. Serve six.

APPLE PUDDING—Peel and slice into a baking dish about two-thirds full of apples, sprinkle with sugar and nutmeg. Put in $\frac{1}{2}$ cup water; then take $\frac{1}{2}$ cup sugar; 1 cup flour and 2 tablespoons butter, rub crumbs and spread over apples and bake.

CARROT PUDDING—1 cup sugar; 1 cup grated carrots, raw; $\frac{1}{2}$ cup butter or suet; 1 cup grated potatoes, raw; 1 cup currants; 1 cup raisins; 2 cups flour; pinch of salt; 1 teaspoon of

soda, dissolved in raw potatoes added at the last. Steam or boil 3 hours. Serve with any sauce.

CARROT PUDDING—1 cup brown sugar; 1 cup bread crumbs; 1 cup grated potatoes; 1 cup grated carrots; 1 cup grated suet; $\frac{1}{2}$ teaspoon soda; $\frac{1}{4}$ teaspoon salt; raisins. Mix with butter-milk.

CARROT PUDDING— $1\frac{1}{2}$ cups flour; 1 cup brown sugar; 1 cup beef suet; 1 cup raisins; 1 cup currants; 1 cup grated raw potatoes; 1 cup grated raw carrots; 1 teaspoon soda; $\frac{1}{4}$ teaspoon cloves; $\frac{1}{2}$ teaspoon nutmeg; $\frac{1}{2}$ teaspoon cinnamon. Steam or boil for 3 hours.

CHRISTMAS PUDDING— $\frac{3}{4}$ lbs. bread crumbs; $\frac{1}{4}$ lb. flour; $\frac{1}{2}$ teaspoon salt; 1 lb. suet; $\frac{1}{4}$ lb. sugar; 1 lb. currants; 1 lb. raisins; 6 eggs; $\frac{1}{2}$ lb. chopped mixed peel; 1 teaspoon ginger; $\frac{1}{2}$ teaspoon mace; $\frac{1}{2}$ teaspoon cinnamon; $\frac{1}{2}$ teaspoon grated nutmeg; $\frac{1}{2}$ pint brandy. Mix together bread crumbs, flour, suet and sugar. Add fruits, spices and salt then the beaten eggs, lastly the brandy. Boil for 6 hours, then steam 2 more hours at time of using. Serve with hard sauce.

CHRISTMAS PUDDING— $\frac{1}{2}$ lb. flour; 3 tablespoons baking powder; $\frac{1}{2}$ cup bread crumbs; 1 lb. seeded raisins; 1 lb. seedless raisins; 1 lb. currants; $\frac{1}{2}$ lb. chopped apples; $\frac{1}{4}$ lb. suet; $\frac{1}{2}$ lb. brown sugar; 2 teaspoons each, cinnamon; nutmeg and allspice; $\frac{1}{2}$ lb. mixed peel; $\frac{1}{2}$ teaspoon salt; 6 eggs; 3 tablespoons molasses; $\frac{1}{4}$ lb. almonds. Mix with milk. Steam or boil for 4 hours.

CHRISTMAS PUDDING—2 eggs; $1\frac{1}{2}$ cups currants; $1\frac{1}{2}$ cups raisins; $1\frac{1}{2}$ cups suet; $\frac{1}{2}$ cup sugar; 1 cup molasses; $\frac{1}{4}$ cup of milk; 4 cups flour; 1 teaspoon soda; 1 teaspoon cream of tartar; 1 teaspoon mixed spice. Boil or steam 3 hours. Sauce.

COFFEE MANGE—3 cups milk; 1 cup strong coffee; 8 tablespoons corn starch; 8 tablespoons sugar; 1 egg. Scald milk in double boiler, mix corn starch, sugar and egg, blend with a little milk, add coffee and pour into milk. Boil 5 minutes beating well to make smooth. Put in moistened mould to set. Serve with custard.

FEATHER PUDDING—1 egg; 1 cup sugar; 1 cup milk; 2 cups flour; $3\frac{1}{2}$ teaspoons baking powder; 2 tablespoons melted butter, steam 1 hour. Serve with lemon sauce.

LEMON PUDDING—1 tablespoon butter, cream together with

1 cup sugar; 2 egg yolks; rind and juice of 1 lemon; 1 cup milk; pinch of salt. Fold in beaten egg white last. Bake in pudding dish inside of pan of water in moderate oven 25 minutes. Serve with whipped cream if desired.

PINEAPPLE PUDDING—1 pint of milk; $\frac{1}{2}$ cup of sugar; 1 tablespoon gelatine; $\frac{1}{4}$ teaspoon soda; 2 eggs; 1 teaspoon vanilla. Mix sugar, gelatine, soda, add milk and beat, make very hot then add 2 eggs, 1 teaspoon vanilla and last add juice of pineapple. Cut milk down according to juice used.

QUICK PUDDING—1 cup flour; 1 cup sugar; 1 cup raisins; 1 teaspoon baking powder; mix with milk, batter must not be too thick. cup brown sugar; butter $\frac{1}{2}$ size of egg; vanilla; pour 2 cups of boiling water over brown sugar, butter and vanilla. Pour batter in pudding dish and then pour sauce on top. Bake $\frac{1}{2}$ hour or so in moderate oven.

RHUBARB SHORT CAKE—Cut in 1 inch pieces, 4 cups of rhubarb; $1\frac{1}{2}$ cups sugar; 4 tablespoons water; 1 teaspoon grated lemon rind. Let stand about $\frac{1}{2}$ hour or until sugar is partly melted. Then cook until tender, not mushy. Cool, add a little pineapple, put in between and on top of warm biscuits. Serve with whipped cream.

RICE PUDDING—1 cup rice; 3 or 4 cups milk; sweeten to taste. Add a pinch of salt, vanilla or nutmeg; or fruit may be added if preferred. Put in oven to cook.

SAILOR'S DUFF STEAM PUDDING—2 tablespoons white sugar; 1 egg; $\frac{1}{2}$ cup molasses; $\frac{3}{4}$ tablespoon soda; $1\frac{1}{2}$ cups boiling water; pinch of salt; $\frac{1}{2}$ cup raisins; $1\frac{1}{2}$ cups flour; 1 tablespoon butter. Cook in double boiler with lid on tight for 3 hours. Serve with whipped cream.

STEAMED CUP PUDDING—1 egg; 2 cups sweet milk; 2 cups flour; 1 teaspoon salt; 2 teaspoons baking powder. Put 1 tablespoon of batter in cup, then 1 tablespoon of jam and another tablespoon of batter on top. Steam 30 minutes. Serve with lemon sauce.

SUET PUDDING—1 cup chopped raisins; $\frac{1}{2}$ cup currants; 2 eggs; $\frac{3}{4}$ cup sour milk; $\frac{1}{4}$ cup molasses; 1 scant cup suet; 1 teaspoon soda; little salt; flavor to taste. Steam 3 hours.

YORKSHIRE PUDDING—1 cup milk; 2 eggs; 1 cup flour; $\frac{1}{4}$ teaspoon salt. Mix salt and flour and gradually add the milk, stir until smooth. Add eggs, beat hard. Spread on the bottom of baking pan, after removing roast, until mixture is $\frac{1}{2}$ an

inch thick. Bake 20 minutes in a hot oven, baste after the mixture is well risen, with some fat from the roast. Cut in squares and serve on platter, surrounding roast.

PUDDING SAUCE— $\frac{3}{4}$ cup sugar; 2 egg yolks, beat to a cream; vanilla; stir in 1 quart whipped cream.

SALADS

SALAD—6 apples cut in cubes; 4 bananas; 1 cup dates, cut; $\frac{1}{2}$ cup nuts; fold in whipped cream.

SALAD—4 oranges; 2 bananas; $\frac{1}{4}$ pound marshmallow, cut in quarters; $\frac{1}{2}$ cup nuts; 1 cup whipped cream.

SALAD—Chop celery and boiled ham. Mix with salad dressing.

APPLE SALAD—4 large apples; 1 bunch celery; 1 cup walnut meats. Mix with salad dressing.

APPLE SALAD—4 large apples, peeled and cut in squares; 1 large carrot, grated. Pour over salad dressing or cream, and 2 tablespoons sugar and 2 tablespoons vinegar.

BEAN SALAD—Boil dry beans until tender. Drain and add milk enough to cover, then let come to a boil. Add pepper and salt to taste, and a little butter. When cold add diced onion and vinegar to taste.

COOL DISH FOR SUMMER— $\frac{1}{2}$ cup sugar; 1 banana; 1 egg white, beat 10 or 15 minutes. Put on top of cut oranges.

FRUIT SALAD—1 package Jello; 2 chopped apples; 3 oranges and a little pineapple. After Jello sets, put in fruit and mix slightly. Put whipped cream on top.

FRUIT SALAD—4 oranges; 3 apples; cut fruit fine. Add one-third cup sugar and 3 cups whipped cream. Chopped nuts may be added if desired.

GOLDEN GLOW SALAD—1 package lemon Jello; 1 cup boiling water; 1 cup pineapple juice; 1 cup crushed pineapple 1 cup grated carrot; 1 tablespoon vinegar; pinch of salt.

PINEAPPLE SALAD—2 tablespoons gelatine dissolved in $\frac{1}{2}$ cup cold water; 1 cup sugar; juice of 1 lemon; 2 cups pineapple let stand till set. Serve with whipped cream.

PINEAPPLE SALAD—1 can crushed pineapple, strain juice and add 1 cup sugar; 1 egg; 2 tablespoons flour blended with a lit-

tle juice. Cook until thick and smooth. Set aside to cool. Then whip 1 cup sweet cream and add to custard and pour over pineapple with equal parts of bananas.

STRAWBERRY WHIP—Dissolve 1 package of strawberry jello in $\frac{1}{2}$ pint boiling water. When cold and still liquid add $\frac{1}{2}$ pint of strawberry juice and whip. Then fold in 1 cup of crushed and sweetened strawberries from which the juice was drained. Set in a cold place to harden.

STUFFED TOMATO SALAD—Allow tomato for each person. Scald and chill, remove skin, hollow out centres to make cup shape, then fill with equal parts chopped hard boiled eggs, and diced celery or apples or cucumbers, mixed with salad dressing. Serve on lettuce leaves. Top with salad dressing.

SALAD DRESSINGS

SALAD DRESSING— $\frac{3}{4}$ cup sugar; 2 teaspoons flour; 2 teaspoons mustard; 2 teaspoons salt; pepper; 1 cup milk; 1 cup vinegar; yolks of 4 eggs. Cook in double boiler, when done, add whites of eggs, well beaten.

SALAD DRESSING— $\frac{3}{4}$ cup sugar; 1 tablespoon flour; $\frac{1}{2}$ teaspoon mustard; $\frac{1}{2}$ teaspoon salt; 3 eggs, beaten lightly; $\frac{1}{2}$ cup vinegar; 1 cup thick sour cream; or you may use, 1 tablespoon butter; 1 cup sour milk. Mix flour, sugar, mustard, salt till well blended. Add vinegar, cook mixture in double boiler till thick, stirring constantly, keep free from lumps. When cool put in jars.

Thin with cream as used, or (chilli sauce for green salad.) Keeps well. Makes 1 pint.

FRUIT SALAD DRESSING—1 small can of pineapple juice; juice of $\frac{1}{2}$ lemon, and 1 tablespoon sugar. Heat but do not boil 1 egg; 1 teaspoon cornstarch; 1 teaspoon sugar. Beat well and add to the juice and let it thicken. When cool add whipped cream and dressing together, half and half.

GOOD SALAD DRESSING—Take $\frac{3}{4}$ cup vinegar, make hot in double boiler; mix 3 tablespoons sugar; 1 tablespoon salt; pinch of Cayenne; 1 tablespoon mustard, with $\frac{3}{4}$ cup of milk. Add well beaten eggs, when vinegar boils mix all well together till thick. Dilute with cream as desired.

MAYO SALAD DRESSING—Mix 1 tablespoon flour; and 1 tablespoon sugar; $\frac{1}{4}$ teaspoon ground mustard; salt. Blend with 3 well beaten eggs. Add 1 cup cream. Boil. Remove

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from fire and add, $\frac{1}{2}$ cup vinegar; 1 tablespoon butter stir until smooth.

VEGETABLE SALAD DRESSING—1 cup vinegar; $1\frac{1}{2}$ cups boiling water; 2 tablespoons flour; 5 tablespoons sugar; 1 tablespoon mustard; 1 teaspoon salt. Mix dry ingredients together. 2 tablespoons butter; 1 egg. Boil till thick. When cold add cream.

SANDWICH FILLING

SANDWICH FILLING—Equal parts of cooked ham and hard boiled eggs, put through mincer; a few onions and dill pickles all mixed together, with salad dressing; salt. Salmon may be used in place of ham, leaving out the ham.

SANDWICH FILLING—Grind cooked beef and mix with salad dressing. Add a little chopped pickle or onion, and spread on buttered bread.

SANDWICH FILLING—2 raw carrots, grated; 2 pickles, chopped fine; 2 hard boiled eggs; 2 pimento, cut fine.

SOUPS

CHEESE SOUP—Boil 1 pound macaroni in 1 quart of meat stock till quite tender, then add 1 pint of hot cream and a little grated cheese and serve.

POTATO SOUP—Slice 6 large potatoes, and 1 onion, boil till tender. Mash fine and add 3 quarts of sweet milk. Season the soup to taste and add 1 tablespoon butter.

TOMATO SOUP—1 can tomatoes, bring to a boil and then add $\frac{1}{2}$ teaspoon soda; 1 quart milk, and bring to a boil, but do not boil. Serve while hot.

NOODLES—1 egg well beaten; 1 teaspoon baking powder; Flour to stiffen. Drop into boiling soup, by small teaspoonfuls. Cook slowly or they will break up.

VEGETABLE SOUP WITHOUT MEAT—Boil cut carrots; peas; string beans until done. Brown 1 large tablespoon butter in frying pan, add 1 large tablespoon flour, and water to blend into smooth paste, (like thick gravy) salt; pepper; parsley. Add to vegetables.

VEGETABLE SOUP—4 tablespoons beef dripping; one-third cup carrots; one-third cup turnips; one-third cup celery; $\frac{1}{2}$ cup onions; $1\frac{1}{2}$ cups potatoes; 1 quart boiling water; 1 tablespoon butter; $\frac{1}{2}$ tablespoon chopped parsley; 1 teaspoon salt; $\frac{1}{8}$ teaspoon pepper. Cut vegetables into small pieces, cook carrots, turnip, celery and onions in dripping until a delicate brown. Add potatoes, cook 2 minutes longer, then add water as needed to keep amount of liquid up to 1 quart.

NOODLES—1 egg; 1 teaspoon salt; beat thoroughly. Add flour enough to roll stiff. Roll very thin. Dry and cut fine.

TARTS

TARTS—1 cup sugar; $\frac{1}{2}$ cup butter; 1 cup cocoanut or currants 2 eggs. Mix all together and bake in unbaked tart shells.

TARTS—Line tart pans with pastry, fill with:- 1 cup brown sugar; 1 egg; $\frac{1}{2}$ cup raisins; (mix)

TARTS—Fill tarts with black currant jam and bake.

ALMOND TARTS—Place a little raspberry jam in uncooked tart shells. Over this spread the following mixture:- $\frac{1}{4}$ cup butter; $\frac{1}{4}$ cup white sugar; 1 egg. Thicken to a medium batter with rice flour. Add $\frac{1}{2}$ teaspoon baking powder, and almond flavoring to taste. Bake until brown in a medium oven.

TART FILLING

FILLING FOR TARTS—1 cup brown sugar; 1 egg; $\frac{1}{2}$ cup raisins; salt. Beat all together and fill in tart shells made of rich pie crust, made with butter.

TART FILLING—1 cup sugar; 1 tablespoon flour; 3 eggs; $\frac{1}{2}$ cup milk; pinch of salt.

TART FILLING Makes 14— $1\frac{1}{2}$ cups currants; $\frac{3}{4}$ cup white sugar 1 tablespoon butter; 1 egg; pinch of salt; $\frac{1}{4}$ cup milk $\frac{1}{2}$ teaspoon vanilla.

TART FILLING—2 eggs; cup b. sugar; $\frac{1}{2}$ cup corn syrup; 1 teaspoon nutmeg; small piece of butter. Fill in shells and bake.

APPLE LEMON CAKE FILLING—2 sour grated apples; 1 cup sugar; 1 lemon, juice and rind. Cook till thick jelly.

DATE FILLING—1 pound stoned dates; 1 cup brown sugar; 1 cup water. Boil together until like cream, then add butter the size of a walnut; and $\frac{1}{2}$ teaspoon vanilla.

EGG FILLING—1 egg; $\frac{1}{2}$ cup brown sugar; $\frac{1}{2}$ cup cold water; 1 dessert-spoonful cornstarch; salt. Flavor with vanilla. Boil until thick and cool. ..

LEMON CHEESE— $\frac{1}{4}$ pound butter; 1 pound sugar; 6 eggs; 3 lemons. Put butter, sugar and eggs, (leaving out the whites of 2) then the grated peel of 2 lemons and juice of 3, into a granite pan, and let it simmer on the stove till it looks like honey

LEMON BUTTER—Juice of 2 lemons; 4 eggs; 2 cups sugar; 1 tablespoon butter. Beat all together. Cook in double boiler to prevent burning. Nice for tarts or layer cakes.

ORANGE FILLING—1 cup sugar; 5 tablespoons flour; grated rind of 1 orange; $\frac{1}{2}$ cup of orange juice; $\frac{1}{4}$ cup of water; 3 tablespoons lemon juice; 1 egg or 2 yolks, slightly beaten; 2 teaspoons butter. Combine ingredients in order given. Cook in double boiler 10 minutes, stirring constantly.

VEGETABLES

VEGETABLES—BAKED BEANS—10 pounds of white beans; $2\frac{1}{2}$ pounds of fresh pork; salt to taste; 5 tablespoons molasses; 5 tablespoons brown sugar; 5 teaspoons mustard; 4 cans of tomatoes, and enough water to make them juicy. Wash and pick beans and soak over night. In the morning add other ingredients and cook till soft (about 4 or 5 hours). Then seal in sealers and boil 3 hours more.

STRING BEANS, TOMATO AND BACON—Cut 2 strips of bacon in tiny dice and cook till brown. Add cooked or canned string beans, drained from liquid and mixed with 2 tablespoons flour. Cook 2 minutes. Add 1 small can of tomato soup and Cook until heated through.

CORN FRITTERS—2 cups corn; $\frac{1}{2}$ cup sweet milk; 1 egg, well beaten; 1 teaspoon salt; 1 teaspoon sugar; 1 cup flour; 1 teaspoon baking powder. Fry in deep fat, same as doughnuts.

POTATOES SCALLOPED—2 cups diced cooked potatoes; grated cheese; put in baking dish in layers, flavor, with salt and red pepper; melt butter and cracker crumbs on top. Make milk sauce. Flour; salt; pepper; little onion; $1\frac{1}{2}$ cups milk; thicken with the flour and pour over potatoes and cheese, put cracker crumbs and butter on top, brown in hot oven.

BAKED TOMATOES AND RICE—1 can tomatoes, strained or 3 cups canned tomato juice; 1 cup water; 1 teaspoon salt; 1 teaspoon sugar; 1 bay leaf; 2 tablespoons butter; $1\frac{1}{2}$ cups uncooked rice. Cook the following for 5 minutes, tomatoes, water, salt, bay leaf, butter. Remove bay leaf, pour over rice, put in casserole, cover, bake $1\frac{1}{2}$ hours to $1\frac{3}{4}$ hours. Serves 6.

SAUERKRAUT—Use 1 handful of salt to 5 big heads cabbage. Cut cabbage up real fine and put thick layer of cabbage and then a layer of salt, pound until juice rises, put another layer of cabbage and then one of salt and pound again, continue until crock is full. Put a clean cloth over crock and put plate over cloth, weight this down, place in a warm place, this will finally froth, when this froth goes down place in cellar. Wash cloth every day or every other day. Be sure you have enough liquid to cover cabbage, if not take water and a little salt and add to brine to cover cabbage.

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